



Dec 2012

This has been an exceptionally busy year, but it's rapidly drawing to a close. We trust that the holidays will provide you with an opportunity to unwind from the pressures of 2012, and prepare for the new year ahead! As for us... we are just downright excited at the range of new services and products that we will be offering you in 2013!

The Food Safety Network wishes you a safe and restful Christmas season!

A taste of what's ahead

The Food Safety Network will be expanding its offerings in 2013 to include a greater range of training courses, a Directory which will be released in February, June and October, a focus on consumer education and a selection of resources to purchase.

- Annual symposium
- Specialised subject matter
- Shopfloor to executive level
- Wealth of expert facilitators
- Inhouse training packages
- New range of public courses

Download our 2013 Training Calendar

- Yellow pages for the food industry
- Bi-annual publication
- Marketing platform for product & service providers

View advertising info for our 2013 Directory

- Talk to us...
- Food safety education
- Food poisoning information
- Useful contacts & websites
- Industry roles & responsibilities
- Consumer rights & responsibilities

View our new Consumer Information Update

- Food safety library
- On-site guidance
- Food safety books & guidelines
- For sale & vacancy listings
- Access to regulations
- Highfield training materials
- Useful contacts & websites

Order some Highfield Training Resources

- Networking & communicating with the consumer & industry
- Newsletter & industry related articles
- Contact across all social media
- Platform for reporting bad food service & products

Bad food experience? Report it to help us raise awareness

Holiday Hints



Click here to download

Christmastime is synonymous with food and festivities. But food preparation comes with its own set of risks. Safe practices will ensure that you don't serve any foodborne pathogens to your holiday guests!

So we've put together a useful info sheet on cooking temperatures, refrigerator guidelines and general hints and tips to help make sure that your holiday food is safe, as well as tasty!

Latest News

Did you know that R918 has been repealed, and has been replaced by R962?

Download your copy here

Do you have your copy of the ISO22000 Technical Standard?

View more info here

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