

// Career Pathway




TRANSFORM YOUR FOOD SAFETY CULTURE THROUGH COMPLIANCE & COMPETENCY



Our Food Safety pathway is dedicated to ensuring your team's compliance, safety, and competency. By keeping your employees up-to-date with changing regulations and thoroughly prepared for planned or surprise audits, we help safeguard your business while ensuring complete comprehension.

The existing Food Safety modules have been updated, improved and transformed into 74 concise micro-modules, each including assessments. This provides a time-efficient learning experience, focusing on essential knowledge for safely producing food.

New Micromodules Provide Focused & Relevant Learning, Including:

-  SQF Module 11 coverage, preparation tips for on-site audits, and alignment with the latest federal regulations.
-  Specific, relevant content such as bloodborne pathogens, electronic SDS storage, and BRCGS requirements.
-  Content to prepare for the 2026 implementation of 21 CFR Part 1 Subpart S—Additional Traceability Records for Certain Foods law.

Ensure Competency Across Your Workforce with Micromodules in English, Spanish & Burmese

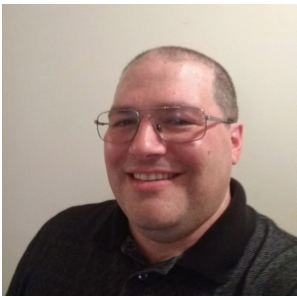
(Karen coming soon)



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Erik Kurdalek

Food Safety Subject Matter Expert



Erik Kurdelak advised on the development of the new food safety content and is a tenured food safety expert who is dedicated to studying, applying, and teaching the principles of food

science. His studies at both Purdue University and the Swedish University of Agricultural Sciences have helped him become adept with food science, food manufacturing equipment, food microbiology, and food law. Erik serves as the State of Indiana's Subject Matter Expert for Food Protection Division, Special Processes and is currently also working with Wick's Pies.

Elevate your team's expertise with WorkForge's comprehensive Food Safety pathway.

Pathway Courses Include:

- Food Safety Standards
- Food Safety Culture
- BRCGS
- SQF 9 Food Safety Code
- Food Contamination Prevention
- Food Allergen Awareness
- Good Manufacturing Practices
- HACCP
- Corrective and Preventive Action
- Approved Suppliers
- Traceability
- Food Facility Defense
- Food Fraud
- Environmental Monitoring
- Personal Protective Equipment
- Bloodborne Pathogens
- Safety Data Sheets
- Globally Harmonized System (GHS)

Unlock the power of your data with robust enterprise-wide compliance and skills tracking.

WorkForge is your one-stop shop for learning and development, offering a robust food safety pathway plus the largest catalog of maintenance content in the industry. Our comprehensive skills matrix and on-the-job training (OJT) solutions provide seamless access to compliance and skills tracking across your entire organization. By integrating these resources, we eliminate the need for siloed systems, ensuring a cohesive and efficient approach to audit-readiness.