

QUALITRU TECHNICAL SERVICES EDUCATIONAL TRAINING PROGRAM

Elevate Dairy Safety, Quality, and Performance



Our Technical Services Educational Training Program is industry-focused, expert-led training for fluid dairy processors, designed to build a stronger food safety culture, strengthen compliance, and improve operational excellence. The program supports food safety, regulatory compliance and audit readiness while helping teams improve plant performance, reduce risk, and prevent costly issues before they impact product quality.

Four Core Educational Training Categories

1 Food Safety and Regulatory Compliance

Appendix N, Milk Quality and Testing Procedures

Best Practices for Food Allergen Monitoring and Cross-Contact Prevention

Good Manufacturing Practices (GMP)

Root Cause Analysis (RCA) and Corrective and Preventive Actions (CAPA)

Hazard Analysis Critical Control Point (HACCP), Preventive Controls and Food Safety Compliance

Benefits: Improve product quality, shelf life, and process control.

2 Dairy Science and Microbiology

Dairy Processing Fundamentals
Dairy Microbiology Basics

Principles of Environmental Monitoring

Aseptic Sampling for Statistical Process Control (SPC)

Benefits: Reduce risk. Improve audit readiness. Strengthen compliance confidence.

3 Sanitation and Hygiene Excellence

Sanitation and Hygiene in Dairy Facilities

Equipment Operation, Preventive Maintenance, and Sanitation

Principles of Cleaning and Sanitation

Benefits: Minimize contamination risks and strengthen preventive controls. Extend equipment life. Improve efficiency.

4 Leadership and Culture Development

Leadership and Supervisory Skills for Dairy Operations

Food Safety Culture

Communication for Improving Food Safety Culture

Benefits: Build engaged and accountable teams that prioritize safety and performance.

Train Your Team. Strengthen Your Plant. Protect Your Brand.

**Contact QualiTru Technical Services
for a 30 minute free consultation.**

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Ask about customized training packages and instructor credentials.

Elevate Dairy Safety, Quality, and Performance

Practical education turns uncertainty into a verified process control.

Common Plant Challenges

-  **Inconsistent** sampling practices
-  **Unclear** CIP verification
-  **Environmental** monitoring non-conformances
-  **Failed** or stressful audits
-  **Product** holds, rework, and dump
-  **Operators** actions when issues occur

Without clear understanding, teams react to problems instead of preventing them.

QualiTru Technical Services

Expert-led, practical instruction for fluid dairy processors.





Classroom discussion **Plant** walkthrough **Sampling** demonstration **SOP** guidance

What Your Team Gains

Proper sampling and verification techniques
Understanding of sanitation effectiveness
Clear troubleshooting approach
Regulatory and audit preparedness
Defined procedures and documentation
Confidence in daily decision-making

Educational Training connects food safety principles to real plant operations.

Results In Your Plant

-  **Confident** sampling and testing
-  **Verified** sanitation performance
-  **Improved** audit outcomes
-  **Faster** root-cause identification
-  **Reduced** product loss and downtime
-  **Accountable** and engaged **employees**

An educated team prevents issues before they affect product quality.

Education that supports all your Preventive Controls.

Questions? Contact QualiTru Technical Services at 651-501-2337 or email TechnicalServices@QualiTru.com.

