



Hazard perception using interactive video for enhanced food safety training

Would you like a more engaging training assessment tool that accurately reflects the understanding of your learners?
Would you like a method which is 100% relevant and visually engaging for your learners?

Why not consider clickLearner? An online, video based assessment system for food safety training evaluation, competency assessment and training needs assessment.

Background

Traditional training assessment methods don't generally capture intuitive knowledge and behaviour. We tend to respond in a way we think we should behave, as opposed to how we actually behave in the workplace. ClickLearner minimises this gap between the results of an exam and the challenges faced in completing procedures in the correct way, in a busy production environment. An example of similar work includes the hazard perception test in the driving exam. Both use the power of hazard identification and time pressure, more akin to the split second actions that we take in everyday life.

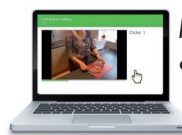
clickLearner tool is tried and tested. The principle was developed as part of Caroline's PhD in which respondents were asked to click on pre-defined hazards in a bespoke food safety video, set in a domestic kitchen. Part of that research has been replicated on the clickLearner website as the [Have A Go](#) challenge.

The original research received significant interest and praise for its novel approach to survey testing, with both members of the public and stakeholders such as the FSA, interested to complete the survey and pass it on. A paper, 'Developing an intuitive test of food hazard perceptions, Caroline Millman, Dan Rigby, Davey Jones and Gareth Edwards-Jones', was presented at the 8th International Conference on Social Science Methodology in Australia. An academic journal paper on the method is currently in review.

Easy to use,
with instant results

A far more engaging
way to assess training
than a test

With clickLearner you can upload your own video, set your own hazard points and provide respondents with your own feedback. We believe that time pressure of real time testing and the familiar surroundings that the respondent sees in the video are essential to induce those intuitive responses.



New, innovative technique: **Stimulating & engaging**



Familiar surroundings: **100% relevant**



Interactive video: **Gives intuitive responses**



Results recorded: **Instant feedback & training records created**

Adding Value

We believe video will make your training assessments more effective. clickLearner can measure the success of your training, identify future training needs and target problem areas. The records created can demonstrate competency across many areas.

Use the tool for food safety training within manufacturing, food service and retail settings – CCP and QA procedures, allergen controls, induction and refresher training, SOP's, hygiene and GMP standards, health & safety training.

Easy to use!

clickLearner is based online. You have complete control of the system. You take your own videos, create your online assessments and review and download your results at a time to suit you.

clickLearner can be a standalone module or it can be used to enhance an existing e-learning package

