



Traceability

Purpose

Build on your existing food safety skills and learn how to effectively conduct and perform a forward and backward Trace. Traceability procedures are a mandatory requirement of all food safety quality assurance standards. This is to ensure that a food business can identify and control all incoming goods and services that may have an impact on food safety and quality, and to ensure that all product is traceable throughout the food chain.

Course outline

The course covers the following topics:

- Basics of Traceability.
- Standards for Traceability.
- Requirements for Traceability.
- Use of Traceability.

Learning Outcomes

Upon successful completion of this course, participants should be able to:

- Explain the benefits traceability offers.
- Describe the regulatory requirements associated with traceability.
- Describe the requirements of a good traceability system.
- Perform a forward and backward trace.

Achievement

Upon successful completion of the course an online 'Certificate of Achievement' can be printed.

Who should complete this course?

This course is designed for food industry personnel with responsibility for food safety and quality management.

Prerequisites

There are no entry requirements for this course, although we do also advise the completion of other food safety courses such as Allergens and Shelf Life Validation for a more complete understanding of food safety in the workplace

Online Computer Requirements

- Broadband internet connection (recommended)
- 2GB of RAM; 1 Ghz or faster processor (2GHz recommended); Screen Resolution 1024 x 768
- Microsoft Windows 7 or higher or Mac OSX v 10.5 or higher.
- Browsers: IE 8 to 10, Chrome, Firefox, Safari
- Free software for download: Adobe Flash Player 10 or higher, Windows media player
- Note: that online courses are designed for desktops ,laptops and tablets but not compatible with ipad minis , phablets or iphones.