

## Participate in food recalls (accredited)

Program Outline	<p>This program is for <b>HACCP team leaders, quality assurance personnel</b> who implement and monitor a workplace food safety program. It will assist those responsible for initiating and conducting a product recall on behalf of their food manufacturing operation, or food business. Effective product recall procedures are an essential component of a food safety system, based on the principles and application of HACCP Codex. This program meets the requirements of NSW Food Authority, WSEP, SQF, CGL, and other food safety system requirements.</p>
Program Outcomes	<p>This <b>ONE</b> day training program will provide you with information to manage the risk and implications for your business, by being well prepared for a recall situation.</p> <p>On completion of this program, you will be able to:</p> <ul style="list-style-type: none"> <li>• Identify criteria and circumstances for a product recall</li> <li>• Identify legal responsibilities and vendor customer requirements</li> <li>• Identify controls designed to prevent product recall</li> <li>• Identify features of the workplace product recall system and procedures</li> <li>• Implement timely and effective recall procedures</li> <li>• Investigate contributing causes of the product recall</li> <li>• Establish mechanisms to improve operations and minimise the risk of occurrence</li> </ul>
Program Content	<p>“Participate in product recalls” is an accredited unit of competence – FBPTEC4008</p> <p>This course will cover:</p> <ul style="list-style-type: none"> <li>• Circumstances and criteria that could result in a product recall</li> <li>• Legal responsibilities and implications of a food product recall</li> <li>• Requirements of vendor customer standards for recall management</li> <li>• Features and phases of a product recall</li> <li>• Effective product recall systems and procedures</li> <li>• Communication plan for major stakeholders including authorities, vendors and consumers.</li> <li>• Decision making, investigation and risk management processes required in a recall</li> <li>• Controls and mechanisms for continuous improvement and risk minimisation</li> </ul>
Delivery Guide	<p>Students will complete some initial prereading before content is delivered in a one day training workshop.</p> <p>Students complete a range of assessment tasks in class and work based projects, including an individual workbook with short questions and answers, guided case study in class then complete a workplace mock recall with all reports and records. A supervisor report will be required to validate your food safety responsibilities and completion of a workplace mock recall.</p> <p>The trainer will incorporate practical hints and tips, model templates and forms, sharing knowledge of actual recall events and best practice recall management.</p> <p>The successful completion of the program, and the associated assessments, will result in the awarding of a Statement of Attainment for the unit of competence FBPTEC4008.</p> <p>Alternatively, students may opt for a Certificate of Participation for attending the program. This program may contribute to a formal HACCP training program, compliance to WSEP or other such vendor customer standards, or recognised qualification such as Certificate IV FBP40318.</p>
RPL	<p>CTS has a RPL kit available for this unit of competence.</p> <p>Please discuss any plans for RPL with a Correct Training Systems representative.</p>
Dates	<p><b>Tuesday 23<sup>rd</sup> June, 2020 – 9am-5pm</b></p>
	<p>CTS runs this course regularly. Please check our website <a href="http://correcttraining.com.au">correcttraining.com.au</a></p>
Venue	<p><b>Training Room L1A, Level 1, 410 Elizabeth Street, Surry Hills</b></p>
	<p>(2 minutes walk from Central Railway Station, Devonshire Street exit)</p>
Cost	<p><b>\$920 (GST exempt) per person</b></p>
	<p>Terms and conditions outlined on Correct Training Systems course registration form.</p> <p><b>Phone:1300 769 937 for bookings or further information</b></p>