

Food Labelling Requirements (accredited)

<p>Program Outline</p> <p>Program Outcomes</p>	<p>This one day course is for HACCP team leaders or QA managers, who are responsible for ensuring compliance with Food Standards Australia New Zealand food labelling legislation. This ONE day training session will provide you with information to review your labelling information and procedures. On completion of this program, you will be able to:</p> <ul style="list-style-type: none"> Identify specific criteria required for a compliant food label Document information from food processing operations required on a product label Comply with customer food safety and quality assurance labelling standards Identify food labelling requirements of statutory bodies (e.g. ACCC, Fair Trading, Environment and Trades, Weights and Measures) Review food labels and identify examples of non compliant labelling Produce labels for a specified food product
<p>Program Content</p>	<p>Food Labelling Requirements is a training course for the unit of competence <i>FBPFST4009 Label foods according to legislative requirements</i>. This program covers:</p> <ul style="list-style-type: none"> Legislation, regulations and standards relating to food labelling in Australia Criteria and components of compliant Australian food labels Mandatory warning statements and declarations, including allergen and additive statements Product traceability requirements, including use by dates and batch coding Directions for use and storage Ingredient lists and declaration of characterising ingredients; How to declare GMO, irradiated ingredients and the presence of alcohol Country of Origin Nutrition Information Panels and calculator Legibility and format for labels The different requirements for unlabelled products, food for catering and intercompany transfers, and exemptions from criteria Specific labelling for product category or commodities Health Star Rating system Systems for label production The common pitfalls with labels on imported and exported goods Labelling requirements of: ACCC; Weights & Measures; Fair Trading, etc
<p>Delivery Guide</p>	<ul style="list-style-type: none"> Content delivered in ONE day face to face training (Typically 9am to 5pm) This training will be delivered by an experienced Food Safety Auditor/ Consultant who is familiar with all the labelling requirements in Australian legislation, industry food safety and quality standards. Students will complete short assessment tasks in class and a work based samples and reports. In class assessment work will include short questions and answers, case study label reviews. Post course assessment work includes two reviews of product labels, including a mock label and production of one label in the workplace so students will require access to a computer and internet, labelling equipment, workplace label samples and any associated PPE equipment. The successful completion of the program, and all assessment tasks, will result in the participant being issued a Statement of Attainment for FBPFST4009 Label foods according to legislative requirements. Alternatively, students can opt for a Certificate of Participation for attending the program Participants can bring their current labels to the course for review during the day. This program may contribute to FBP40421 Certificate IV in Food Science and Technology
<p>RPL</p>	<p>CTS have a RPL kit available for this unit of competence. Please discuss any plans for RPL with a Correct Training Systems representative.</p>
<p>Dates</p>	<p>Tuesday 28th February, 2023 – 9am-5pm CTS runs this course regularly. Please check our website correcttraining.com.au</p>
<p>Venue</p>	<p>Training Room L1A, Level 1, 410 Elizabeth Street, Surry Hills (2 minutes walk from Central Station, Devonshire Street exit)</p>
<p>Cost</p>	<p>\$940 (GST exempt) per person Terms and conditions outlined on Correct Training Systems course registration form Phone: 1300 769 937 for bookings or further information</p>