Food Labelling Requirements (accredited)

Program Outline **Program Outcomes**	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: • 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
Program Content	Food Labelling Requirements is a training course for the unit of competence *FBPFST4009 Label foods according to legislative requirements*. This program covers: • 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
Delivery Guide	• 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
RPL	CTS have a RPL kit available for this unit of competence. Please discuss any plans for RPL with a Correct Training Systems representative.
Dates	**Thursday 21st November 2024 – 9am-5pm** CTS runs this course regularly. Please check our website correcttraining.com.au
Venue	**Training Room L1A, Level 1, 410 Elizabeth Street, Surry Hills** (2 minutes walk from Central Station, Devonshire Street exit)
Cost	**$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**

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