

## Food Labelling Requirements (accredited)

<p>Program Outline</p> <p>Program Outcomes</p>	<p>This one day course is for <b>HACCP team leaders or QA managers</b>, who are responsible for ensuring compliance with Food Standards Australia New Zealand food labelling legislation. This <b>ONE</b> 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"> <li>• Identify specific criteria required for a compliant food label</li> <li>• Document information from food processing operations required on a product label</li> <li>• Comply with customer food safety and quality assurance labelling standards</li> <li>• Identify food labelling requirements of statutory bodies (e.g. ACCC, Fair Trading, Environment and Trades, Weights and Measures)</li> <li>• Review food labels and identify examples of non compliant labelling</li> <li>• Produce labels for a specified food product</li> </ul>
<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"> <li>• Legislation, regulations and standards relating to food labelling in Australia</li> <li>• Criteria and components of compliant Australian food labels</li> <li>• Mandatory warning statements and declarations, including allergen and additive statements</li> <li>• Product traceability requirements, including use by dates and batch coding</li> <li>• Directions for use and storage</li> <li>• Ingredient lists and declaration of characterising ingredients; How to declare GMO, irradiated ingredients and the presence of alcohol</li> <li>• Country of Origin</li> <li>• Nutrition Information Panels and calculator</li> <li>• Legibility and format for labels</li> <li>• The different requirements for unlabelled products, food for catering and intercompany transfers, and exemptions from criteria</li> <li>• Specific labelling for product category or commodities</li> <li>• Health Star Rating system</li> <li>• Systems for label production</li> <li>• The common pitfalls with labels on imported and exported goods</li> <li>• Labelling requirements of: ACCC; Weights &amp; Measures; Fair Trading, etc</li> </ul>
<p>Delivery Guide</p>	<ul style="list-style-type: none"> <li>• Content delivered in <b>ONE day</b> 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.</li> <li>• 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.</li> <li>• 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.</li> <li>• Alternatively, students can opt for a Certificate of Participation for attending the program</li> <li>• Participants can bring their current labels to the course for review during the day.</li> <li>• This program may contribute to FBP40421 Certificate IV in Food Science and Technology</li> </ul>
<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 style="text-align: center;"><b>Thursday 3<sup>rd</sup> April 2025 – 9am-5pm</b> CTS runs this course regularly. Please check our website <a href="http://correcttraining.com.au">correcttraining.com.au</a></p>
<p>Venue</p>	<p style="text-align: center;"><b>Training Room L1A, Level 1, 410 Elizabeth Street, Surry Hills</b> (2 minutes walk from Central Station, Devonshire Street exit)</p>
<p>Cost</p>	<p style="text-align: center;"><b>\$940 (GST exempt) per person</b> Terms and conditions outlined on Correct Training Systems course registration form <b>Phone: 1300 769 937 for bookings or further information</b></p>