

THE DURATION OF THIS COURSE IS 1 DAY



TRACEABILITY AND RECALL (Course Code: TAR22)

The food industry has developed various traceability and recall systems and has built up considerable expertise in this complex area. Likewise, the public health authorities have been involved in many diverse food withdrawals and recalls and has also gained experience in food traceability systems. This training is designed to ensure that the guidance is consistent with current interpretations of the legal requirements on food recall/withdrawal and traceability and reflects current best practices.

In light of experience from a number of large-scale pans of food incidences, the legal requirements for traceability were strengthened by the introduction of additional specific provisions for products of animal origin. This training is designed to ensure that the guidance reflects the recent changes in the law and current best practices.

This training provides knowledge on the understanding of food products traceability systems. It explains the advantages of certain food traceability methodologies and assist in designing one. It incorporates other parallel legislation that may influence traceability of food products or raw materials used in the manufacturing of food. It addresses the integration of legal framework and the responsibility that every food manufacturing, food distribution and serving facility must be aware of and how it is integrated with technology.

The training further explains methodology on how to determine the terms of reference for raw material and food product traceability.

The training is fully aligned to the South African legislative framework related to manufacturing food product traceability as it provides sufficient knowledge and skills on how to establish and implement traceability of raw material, intermediate and final product.

A photograph showing a person's hands pushing a shopping cart filled with groceries through a supermarket aisle. The cart is silver with red handles. The aisle is brightly lit, and the shelves are stocked with various products.

TUTORSHIP AND FRAMEWORK:

Approved traceability methods in food manufacturing processes in the industry and it is further aligned with other applicable South African legislations.

CERTIFICATION:

Certificate will be issued on successful completion of the training.

FOR APPOINTMENT BOOKINGS OR TO REQUEST FURTHER INFORMATION, CONTACT:

Elphus Mkhwebane | +27 82 492 4501 | elphus@vgldimensions.co.za | Angeline Nel | +27 78 335 0528 | angeline@vgldimensions.co.za | www.vgldimensions.co.za

ON COMPLETING THIS TRAINING, THE PARTICIPANTS WILL BE ABLE TO:

- Understand the obligatory functions of a traceability system in food manufacturing.
- Design, establish, implement and continuously improve traceability system in food manufacturing processes.
- Evaluate the effectiveness and efficiency of a traceability system.
- Identify tracking elements to be used in the recall of a product.
- Integration of a traceability system and recall procedures.
- Design a recall team.

WHO SHOULD ATTEND THIS WORKSHOP:

- Production managers.
- Production supervisors.
- Quality control personnel.
- Quality assurance managers.
- Food safety systems auditors.
- Food and meat inspectors.

HOW THE TRAINING IS OFFERED:

- This training is in the form of theoretical sessions with practical demonstrations and assignments related to the subject.

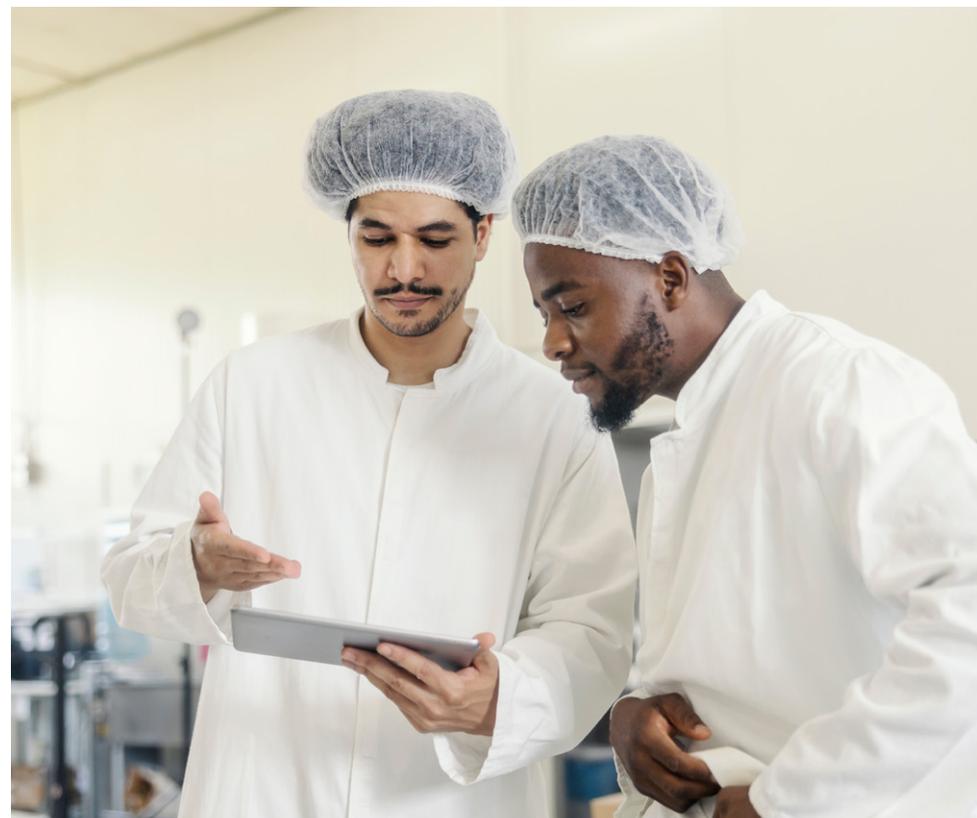
MINIMUM ENTRY REQUIREMENT:

- Only fluency in writing and reading skills of English as language is required.

TRAINING CONTENT:

- Food traceability.
 - Objectives of a Food Traceability System
 - The Responsibilities of Food Business Operators in Food Traceability
 - The Responsibilities of the regulatory authorities
 - Legal Requirements
 - Developing a Food Traceability System

- Food recall and withdrawal.
 - Objective of a food recall/withdrawal
 - The responsibility of food business operators in food recall/withdrawal
 - Food recall/withdrawal systems
 - Handling returns
- Food recall decision tree.
- Developing and documenting a food recall/withdrawal plan.
- Performing a risk assessment.
- Managing a food recall.
- Assembling a recall and food incident team.
- Legislation on traceability of food.



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