



FOOD LABELLING AND COMPLIANCE

Course Overview

SFS COURSE OUTLINE

This interactive workshop has been designed to improve awareness of food labelling requirements as stipulated by the Food Standards Code Australia New Zealand (FSANZ).

Participants will receive;

- A practical comprehensive step-by-step guide to the FSC and associated labelling guidance.
- Guidance on the key aspects of food labelling for different types of food for sale.
- Guidance on how to verify a label according to the FSC requirements.

COURSE DURATION

- Prerequisite Requirement – 30 mins
- One-day workshop – 8hrs
- Online Quiz – 20 mins

COURSE FEES

\$397.00 plus GST per person (4% fee applies to purchases by credit card) Includes.

- USB memory stick including the content of the course e.g. workshop guides, resource material, presentation, group exercises, MPI and FSC guidance documentation etc.
- Refreshments, meals and venue costs included.

COURSE OBJECTIVES

1. Understand the compliance requirements on how food businesses comply with the labelling and composition requirements under the Food Standards Code (FSC).
2. Navigate the Food Standards Australia New Zealand (FSANZ) website and content.
3. Understand the difference, inclusive of labelling exemptions, for each types of sale (retail, catering, other type of sale).
4. Understand how to review a label according to the FSC.

COURSE MODULES

1. Module 1: Food Standards Australia New Zealand

- Navigating the code
- Chapter 1
- Chapter 2
- Schedules
- Code updates
- Standard 1.2.1
- Referencing the Code

2. Module 2: Labelling Guidance

- Australia New Zealand Food Standards Code
- New Zealand Food Safety
- Safe Food Services

3. Module 3: Verifying a Retail Label

- Characterising ingredients, components, and composition of food
- Mandatory statements and declarations
- Food identification
- Statement of ingredient
- Food additives
- Date marking of food for sale
- Direction for use and storage
- Nutrition, health & related claims
- Validating claims
- Nutritional information requirements

WHO SHOULD ATTEND?

Food business operators that fit within the three types of sale, retail, catering and other types of sale.

CASE STUDY

- Kombucha retail manufacturer.
- Attendees own retail / catering / wholesale label for review (if applicable).

COURSE CERTIFICATE

Following successful completion of the course, you will have access to an electronic course certificate which can either be downloaded following your assessments or you can return to your PROFILE page which maintains a copy of your certificate per purchased course.

CONTACT

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PREREQUISITE REQUIREMENTS

Participants are required to familiarise themselves with the following documents.

- Food Standards 1.2.1
- What is Kombucha?
- Provide an example of your own retail label (if applicable) for review during the workshop

COURSE ASSESSMENT

Following the completion of the workshop, participants are required to complete an online quiz. The Food Labelling and Compliance Quiz will be accessible through the course home page. 80% pass rate applies.

BOOKING CONFIRMATION

All attendees are required to register for the workshop through the Safe Food Services Ltd website.

Attendees have the option of paying by invoice or via a credit card payment. If paying by Invoice, attendees are required to tick, 'Invoice me please' when placing the order. Please note that there is a 4% fee on purchases paid by credit card.

Attendees will receive access to the prerequisite requirements through MY COURSES / PROFILE page. In addition to containing the prerequisite steps to attending the workshop, attendees will also have access to the online assessment.

FREQUENTLY ASKED QUESTIONS (FAQ)

For more detailed information about the course and delivery of content, please refer to FAQ within the course homepage.

