



Food Safety Supply Chain Management

Learning Outcomes

- Acquire a deep understanding of the principles to conduct an effective assessment of suppliers
- Formulate supplier management options to ensure the safety of ingredients and raw materials
- Propose strategies to get an effective communication with the suppliers

Module content

1. Suppliers assessment
 - 1.1 Criteria for assessment
 - 1.2 Assessment tools
 - 1.3 Foreign suppliers' assessment
 - 1.4 Product specifications
 - 1.5 Import regulations (US and Canada)
2. Supplier Management
 - 2.1 Supplier audits
 - 2.2 GFSI schemes and foreign suppliers
 - 2.3 Suppliers score cards
 - 2.4 Disqualification criteria
3. Communication with suppliers
 - 3.1 Suppliers training
 - 3.2 Report structure
 - 3.3 Incident management
4. Treats scanning
5. Case studies:
 - 5.1 Hepatitis A in frozen fruits (foreign supplier)
 - 5.2 Listeria in cream cheese