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