

# **Quality Assurance Programme: Supplier & Raw Materials Management**

Management of suppliers and raw materials have always been important, and it is even more important as it is right now. Today, food businesses source globally for raw materials and ingredients that can meet their price, quality, and risk criteria to remain competitive.

The globalisation of food supply chain is the new trend and potential new risks are evolving. Food safety and food fraud incidents that happened everyday requires enhanced checks and management of the supply chain.

Attendees will be able to gain detailed insight of the important consideration of supplier and raw materials management, from a food safety and quality perspective. These insights will allow them to be able to revolve assurance and approval to supply one or more products or raw materials. All these will also have impacts on the traceability, supplier audits and supplier non-conformity management.

### **Course outline**

- Overview of ISO22000 Supplier
   Management Programme
- Selection of Raw Materials
- Establishment of Product Specifications
- Conducting Supplier Evaluation and Approval
- Periodic Review of Approved Suppliers
- Conducting Incoming Inspection Checks

### Who should attend

This course is designed and aimed for individuals in the food and business sectors responsible for food safety and quality assurance management.

## **Prerequisites**

This course does not have any prerequisite units for entry.

It is recommended that individuals who
have completed the Good Hygiene
Practices and other Quality Assurance
Programme to attend for a more
complete understanding of food safety in
the workplace.

# **Course Duration**

3 hours

**Course Fees** \$90 before GST

# **Exam and certification**

- Participants will need to complete a three-hour live training and assessment at the end of the course.
- Participants will be required to achieve at least 80% of total marks in the assessment.
- An electronic Certificate of Completion will be awarded upon successful completion of the online assessment.





