

ONLINE Shelf Life Validation

INTRODUCTION

Shelf life estimation is a critical part of food retail operations as it ties in directly to quality, stock and display management. Improper or inaccurate shelf life estimation can cause a risk to health and reputation and have legal and financial implications. An understanding of shelf life validation is business-critical and pertinent to the daily operations of business in the food sector.

This course is intended to assist food manufacturers and retailers to accurately gauge the shelf life of food products, factoring in the various considerations that may affect or influence the estimation.

DURATION

1:30 Hours Online

WHO SHOULD ATTEND?

This course is designed for food industry personnel with responsibility for food quality management. It is most relevant to individuals who are responsible for estimating and validating the shelf life of food products.

COURSE OBJECTIVES

Upon successful completion of this course, participants should be able to:

- Understand the need for proper shelf life determination
- Understand the relevant regulatory framework addressing shelf life
- Understand the factors that may influence or affect determination of shelf life
- Explain the testing methodologies used to validate and verify shelf life estimates

COURSE CONTENT

This course covers the following topics:

- Threats to Food Quality
- Regulatory Aspects
- Gauging Shelf Life for Food Quality

WHAT ARE THE BENEFITS OF ONLINE LEARNING?

✓ **PRACTICAL JOB AIDS** - Tools and templates are available as printable documents which learners can use as job aids

✓ **CONVENIENT & COST EFFECTIVE** - Your organisation does not need to pay for travel or accommodation and you do not need time out of the office

✓ **ANYTIME, ANYWHERE, ANYPLACE** - Learning is convenient and can be delivered on demand, when and where it is needed, both on and off site

✓ **TIME REDUCTION** - Learning can be delivered as 'just in time' training, reducing the period between the learning and application of the knowledge or skills

✓ **NO RISK ENVIRONMENT** - An online learning environment allows employees to safely master skills before applying them in actual situations

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MOTIVATION

- ✓ Clearly defined learning objectives at multiple levels, including the course, module and lesson levels
- ✓ Interactive lessons and media elements, will get learners involved more quickly and keep them motivated to continue
- ✓ Interactivities have been designed to engage the learner in the content and for the purpose of application of knowledge

SELF-PACED

- ✓ Learners are able to complete the course at their own speed. The course is designed to help facilitate learning through the content on the assumption that there is no face to face facilitator.
- ✓ Self-directed learning allows for time to reflect and develop a deeper understanding of the material

FLEXIBLE ACCESS

- ✓ Allows learners to access and review the lessons they need at times convenient to them.
- ✓ Content can be revisited as often as desired within the 12 month license period

PRACTICAL APPLICATION

- ✓ The learning strategy recognises that adults learn best when training is practical and focused
- ✓ The case study approach helps to convey complex theoretical concepts in a practical and immersive way

STYLE OF DELIVERY

Specific graphics and relevant audio are used to aid visual and audio learners

ASSESSMENT

This course provides students with opportunities to test their knowledge as activities and questions have been interwoven into each module within the course.

At the end of the course the learner is expected to complete the online assessment quiz to successfully complete the course and obtain a certificate of achievement.

15 multiple choice questions make up the Formative Assessment.

CERTIFICATION

At the end of the course the learner is expected to complete the online assessment quiz to successfully complete the course and obtain an SAI Global certificate of achievement.

BOOKING AND COURSE FEES

Please log on to our website www.iqms.co.uk and complete an on-line booking form advising payment details/purchase order number.

Fee: £149+VAT