Chain of Custody; Transparency and Traceability for the Food Supply Chain Training Course

STAGE 1 2 3 **4**

Essential information about the course

This course aims to facilitate specialist knowledge and skills in authenticating product traceability throughout the supply chain, supported by verification methods and the use of industry assurance schemes and tools.

There's an increasing market demand for transparency of the materials used in food products to facilitate informed consumer choices and manage the reputational risk to organizations. This is achieved through generic and specific chain of custody models, and their respective traceability requirements to tell your supply chain 'story' and assure the integrity of claims to protect your brand reputation.

This course details the motivation and inherent challenges to achieve a chain of custody system across a global supply chain with varying levels of traceability: Specific insight will be gained across, assurance schemes and the intent of PAS 7000:2014 is referenced as an alternate model for supply chain traceability to substantiate product claims.

A wide variety of food industry assurance schemes will be explored to build a comprehensive knowledge of industry tools to certify claims for source of origin, production methods, sustainability/ethical sourcing, dietary, product quality and authenticity

Through references to current product and industry examples, you'll develop practical skills and confidence to authenticate product claims and select the most appropriate chain of custody scheme or traceability model for your product and supply chain.

Some course activities present an opportunity to practice researching data online; we recommend you bring your smart device or laptop for this purpose.

Our course agenda

Day 1	Day 2
- The context of supply chain traceability and transparency - Brand integrity and credibility through CoC supply chain traceability and - transparency - Step 1: Form a CoC Team - Step 2: Select product, claim and assurance scheme - Assurance schemes - Step 3: Assess traceability information – Supply chain transparency	- Step 4: Assess supplier information – Supplier integrity assessment - Step 5: Determine and prioritize supply chain vulnerabilities - Step 6: Identify actions to deter, detect and mitigate significant vulnerabilities - Step 7: Verify effectiveness of actions and revise as required to address new and emerging vulnerabilities - The future of traceability and chain of custody - Appendix of additional assurance schemes Book today at **bsigroup.com/training**

Upon successful completion of your course, you'll receive an internationally recognized BSI certificate

Make sure the course is right for you

Who is this course for?

The course is aimed at anyone involved in product claims and supply chain management. This course is especially relevant for procurement and purchasing, new product development, technical/quality, marketing, logistics, agents, brokers and anyone involved in organizational risk management.

What will I learn?	What are the benefits?
You'll be able to: • Define concepts for supply chain, transparency, traceability, chain of custody and source of origin • Describe the chain of custody process to inform supply chain relationships to identify: 'Who are they, where are they, and can they be relied upon?' • Identify different tools and methods of verification to authenticate specific product claims • Explain the intent of PAS 7000:2014 Supply Chain Risk Management and the specific requirements for Module A2 - Supply Chain Traceability for buyers and suppliers **You'll have the skills to:** • Apply the concept of chain of custody • Source information to inform supply chain traceability • Document information to substantiate and verify claims relating to source of origin, production methods, sustainability/ethical sourcing, dietary, product quality and authenticity • Execute a supply chain risk assessment	**This course will help you:** • Advance product assurance processes in your organization to differentiate your products, gain trust in claims and secure product premiums for origin, production methods, sustainability, ethical, social, quality/purity, authenticity or other special dietary attributes • Engage in a proactive process to de-risk brand exposure and mitigate the threat of counterfeiting • Develop practical skills and confidence to authenticate product claims

Prerequisites - you are expected to have the following prior knowledge:

It's recommended that you have knowledge of the global food supply chain and a good understanding of their organizations processes and product claims.

Why invest in training from BSI?

We want to make sure you have the best learning experience possible. That's why we offer a range of training courses from beginner to expert. We create a positive learning environment, so you retain the knowledge and acquire the skills that will continue to be of use beyond the course.

When you attend a BSI training course, our tutors are the best in the business. They're truly passionate about sharing their knowledge and ensuring you learn. Trusted experts with years of hands-on and business experience, they bring the subject matter to life with relevant and contemporary examples to enhance your learning.

Training delivered at your site could be a convenient and cost-effective option, especially if you have multiple delegates. Talk to one of our experts to find out more.

Next steps with the BSI Academy

Want to learn more? You may be interested in:

You may also be interested in other courses for ISO 22301:2019 covering Requirements (1 day), Internal Audit (2 days), Implementation (2 days), Lead Implementer (5 days) and Lead Auditor (5 days).

You may also be interested in attending our Business Impact Analysis (BIA) and/or Business Continuity Plans (BCP) principles and practices courses.

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BSI Group
Kitemark Court
Davy Avenue, Knowlhill
Milton Keynes, MK5 8PP

Find out more
Call: **+44 (0)345 086 9000**
Email: **training@bsigroup.com**
or visit: **bsigroup.com/training**