

Tesco Food Manufacturing Standard (TFMS) VERSION 4



Technical Training Solutions
delivered by



Course Summary

This 2 day workshop is delivered by specialist trainers who have both the knowledge and experience in the subject and will therefore enable the most up-to-date information and thinking to be shared with the delegates. The course has been designed to be highly interactive, combining group exercises, open discussions and a clear transfer of information rather than a clause by clause trawl through the document. The workshop will be run in a relaxed and informal style. The workshop is not designed to teach auditing skills or to measure delegates presentation skills

Course Detail

Food Safety Management is fundamental to consumer protection and Tesco's reputation. It is crucial to the future and success of your business. The course is designed to improve the knowledge and competence of anyone in the food manufacturing industry. The course has been running successfully for over a year and more than 1200 delegates have been trained.

<p>Delegate feedback has been excellent:</p>	<p>Comments from people who do not work in Technical Teams has highlighted how beneficial the course is to everyone in the food industry</p>
<p>Course was interesting and relevant (93% responded good or excellent)</p>	<p><i>“very good for me in production to see the role of technical and talk with other technical managers”</i></p>
<p>Presentations were clear and informative (97% responded good or excellent)</p>	<p><i>“a good opportunity to share opinions and issues with other Tesco suppliers”</i></p>
<p>Opportunity to ask questions (99% responded good or excellent)</p>	<p><i>“great opportunity to ask questions which led to good discussions”</i></p>
<p>Handouts were helpful (93% responded good or excellent)</p>	<p><i>“I have come away from the course with new ideas to improve on our current systems based on the ideas of others in the group”</i></p>
<p>Workshops beneficial (82% responded good or excellent)</p>	<p><i>“I wish some production/engineering guys from my site would attend this course”</i></p> <p><i>“very friendly, informative and conducive to open discussion”</i></p>

Delegates are given an overview of the Tesco Food Manufacturing Standard and how the requirements are interpreted by Tesco Technical Managers and PIU Auditors. The course is not designed to teach auditing skills. It is a workshop style course designed to introduce the Tesco Food Manufacturing Standard and provide valuable examples of how it is applied in food factories.

The course is aimed at all disciplines within food manufacturing environments, not exclusively technical teams.

Manufacturing, production and engineering managers have thoroughly enjoyed the course and stand to gain the most benefit from the training. It is possibly the only training available that provides manufacturing, production and engineering managers with an overview of what good looks like+.

The course is limited to 16 delegates who sit at a 'U'-shaped table plan to promote discussion. The course is relaxed and informal, highly interactive with group exercises and open discussions.

The training is not mandatory. However, we would strongly encourage suppliers to consider sending representatives from all factory facing job functions.

Tesco believe that the vast majority of our suppliers will benefit from this training and it will help individual development and understanding.

The course **can be delivered at your sites** with agreement from your CTM and the PIU Team.

The course fee is **£560 plus VAT** per delegate, which includes 1 nights accommodation and breakfast at the venue and a group evening meal.

All individuals interested in the course should visit www.ttsbookings.com and fill in the on-line booking form for the course you would like to attend.

If you need any more information or assistance regarding this course please call Emma Betteridge on 0845 3024780 or email emma@qadex.com