



Technical Training Solutions

delivered by



### Technical Library Training Introduction

This 1 day course is for **new users** to the Tesco Technical Library. This is for all suppliers who use or will be using the Technical Library.

**NOTE:** Delegates should have a detailed working knowledge of food technology and food legislation appropriate for their products. For this reason this course may not be suitable for general admin, secretarial, office or factory staff.

#### Day 1: Tesco Technical Library Walk Through

This course takes users through each area of the Tesco Technical Library and includes:

- Maintenance of Supplier & Site Information
- Introduction to Specifications
- Responding to Alerts
- Location of Tesco Policy, Code of Practice and Guidance documents
- Responding to Product Surveillance Testing
- Creating and/or responding to Site Audits & Visits

The following training courses are also available

#### Food / Fresh Specification

These courses are run for suppliers of Food/Fresh products.

#### Non Food Formulated Specification

This course is run for suppliers of Non Food products that are produced to a formulation.

#### Hardlines Specification

This course is run for suppliers of Non Food products that are primarily constructed.

#### Beers/Wines/Spirits

This course is run for suppliers of Alcohol products

#### Audits & Visits

Learn how to write up a visit, correctly complete corrective actions & time-scales for completion

For further information on any of the above training courses please contact [tracey@qadex.com](mailto:tracey@qadex.com) or call 0845 302 4780