



Technical Training Solutions
delivered by



Technical Library Training Food Specifications

This 1 day course is for **existing users** to the Tesco Technical Library who are responsible for writing and/or approving Tesco product specifications. This is for suppliers of Food products who use the Food Specification

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.

If you use the Master Specification process then you need the Fresh Specification option

Tesco Gold Standard Specifications

This course focuses on how to write a product specification to Tesco gold standard and includes:

- Specification Work Flow
- Using the Specification Help Guides
- Completing a specification to Tesco Gold Standard
- Specification Workshop

The following training courses are also available

Fresh Specification

This course is run for suppliers of Produce and Meat/Poultry/Eggs who use the Master Specification process. If you supply added value recipe products or products that require an Ingredient Declaration, then you need the Food Specification option

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