



Technical Training Solutions  
delivered by



**Technical Library Training Fresh Specifications**

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| <p>This 1 day course is for <b>existing users</b> to the Tesco Technical Library who are responsible for writing and/or approving Tesco product specifications. This is for suppliers of Produce/Meat/Poultry and currently Eggs who use the Master Specification process.</p> <p><b>NOTE:</b> 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.</p> <p><b>If you supply added value recipe products or products that require an Ingredient Declaration, then you need the Food Specification option</b></p> | <p><b>Tesco Gold Standard Specifications</b></p> <p>This course focuses on how to write a product specification to Tesco gold standard and includes:</p> <ul style="list-style-type: none"> <li>• Specification Work Flow</li> <li>• Using the Specification Help Guides</li> <li>• Completing a specification to Tesco Gold Standard</li> <li>• Specification Workshop</li> </ul> | <p>The following training courses are also available</p> <p><b>Food Specification</b><br/>This course is run for suppliers of Food products who use the Food Specification. If you use the Master Specification process then you need the Fresh Specification option</p> <p><b>Non Food Formulated Specification</b><br/>This course is run for suppliers of Non Food products that are produced to a formulation.</p> <p><b>Hardlines Specification</b><br/>This course is run for suppliers of Non Food products that are primarily constructed.</p> <p><b>Beers/Wines/Spirits</b><br/>This course is run for suppliers of Alcohol products</p> <p><b>Audits &amp; Visits</b><br/>Learn how to write up a visit, correctly complete corrective actions &amp; time-scales for completion</p> |
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