

Traceability Training Resources

Whether you are a small business interested in establishing traceability practices or improving and maintaining traceability to meet your operational needs, employee training is a great first step. There are numerous training courses available, and it can be difficult to determine the appropriate one. This document lists some of the training resources available to B.C. producers.

<u>What is Traceability?</u>	<u>What are my Traceability Requirements?</u>	<u>What are the Benefits of Traceability?</u>
<p>Traceability is the ability to track the movement of food or a food commodity one step forward and one step back in the supply chain.</p> <p>A traceability system is characterized by:</p> <ul style="list-style-type: none"> • Product identification (units/ batches of all ingredients and products produced, dates, and suppliers) • Product location (information on where products are produced, stored, and distributed to) • Product movement (dates of when and where products are moved from and to) 	<p>Requirements can vary depending on the food commodity, food business and where the product is sold to. Below are some typical categories of traceability requirements an agri-food business may need to meet:</p> <ul style="list-style-type: none"> • Safe Food for Canadian Regulations • Buyer and Consumer Requirements (e.g., major retailers, institutions, food service providers, export/import) • Third-party Certification Requirements (e.g., HACCP, Canada GAP, Global GAP, SQF) 	<p>Developing and implementing an effective traceability system helps agriculture, food, and seafood businesses to:</p> <ul style="list-style-type: none"> • Meet existing or emerging regulatory requirements • Reduce costs associated with recalls by narrowing the scope to only food that may present a risk of injury to human health • Protect consumers against risk of injury to their health from hazards in food • Protect brand reputation and increase consumer trust in the safety of food • Improve operational efficiency, logistics, and scalability of business • Access new or retain existing markets

Traceability Training Considerations

- 1) Market Readiness: Consider tailoring traceability training for qualified personnel on current market requirements of your product as well as short-term business objectives so that informed traceability strategies can be developed early on. This [resource](#) can be used to determine the regulatory requirements for your commodities.
- 2) Job Training: When managing and implementing an effective traceability system, competencies, training, and skills will differ depending on the occupation. This [resource](#) can be used to determine competencies and skills needed to tailor training.

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Disclaimer: This list has been compiled for reference only and does not reflect endorsement or approval by the B.C. Government. Users are solely responsible for ensuring the appropriateness of any traceability course taken. Please seek advice from an industry professional if required to evaluate most the suitable option for your business. If you would like to recommend a traceability course to add to this list, please contact Crystal.Chan@gov.bc.ca.

Course	Organization	Course Outline	Price	Notes
Basics of Traceability 45 minutes	Agriculture and Food Education in Ontario	1) Exploring Traceability Concepts 2) Leveraging your Traceability Systems 3) Building your Competitive Advantage 4) Exploring Traceability Tools, Systems, and Technologies 5) Steps to Achieving your Goals	Free	Premises ID information in this course is not relevant to B.C. producers. Please refer to the B.C. Premises ID webpage for more information.
Introduction to Recall 20 minutes	Agriculture and Food Education in Ontario	1) Food Safety Hazards 2) Recall Foundations 3) Creating a Recall Program 4) Testing a Recall Program 5) Executing a Recall 6) Next Steps and Resources	Free	
Processor: Profiting from Traceability 45 minutes	Agriculture and Food Education in Ontario	1) Exploring Traceability Concepts 2) Leveraging your Traceability Systems 3) Building your competitive advantage 4) Exploring Traceability Tools, Systems, and Technologies 5) Steps to Achieving your Goals	Free	Premises ID information in this course is not relevant to B.C. producers. Please refer to the B.C. Premises ID webpage for more information. This course provides examples and step-by-step processes in creating a traceability and recall plan.
Traceability E-Learning Module <1 hour	CPMA, PMA, GS1 Canada, GS1 US	None	Free	Provides foundational traceability knowledge targeted to the vegetable industry. GS1 labelling is covered in this module.
Product Identification <1hour	CPMA, PMA, GS1 Canada, GS1 US	None	Free	Provides foundational knowledge for labelling requirements and strategies targeted to the vegetable industry. PLUs, UPC, GTINs are covered in this module.
Introduction to Traceability 8 hours	Small Scale Food Processors Association	1) Introduction to Traceability 2) Benefits of Traceability 3) Traceability for Profit 4) The Future of Traceability 5) Effective Traceability	Please inquire for pricing and member discounts.	Recommended for businesses arranging tailored training for a group. Sessions are arranged as requested with the association and can be held online or in-person.

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Recall in a Wired World 8 hours	Small Scale Food Processors Association	1) Introduction to Recall 2) Prevention 3) Recall in Action: Managing or Recovering from a Crisis or Recall 4) Preparation in the Event of a Recall 5) "So you're having a recall" 6) Designing Messages and Using Media 7) Recovery 8) Recall Resources	Please inquire for pricing and member discounts.	Recommended for businesses arranging tailor training for a group. Sessions are arranged as requested with the association and can be held online or in-person.
Traceability Systems in the Food Manufacturing Industry 4 hours	Food Processing Skills Canada	1) Introduction to Traceability 2) What is a Recall? 3) The Food Supplier Approval Program and Traceability 4) Traceability Requirements in Canada 5) The Traceability System 6) Steps In Designing a Traceability System 7) Implement and Test your Traceability System	\$249.00 CDN Member discount: 20%	This course is also offered in the Food Safety bundle – Allergens, Recall & Traceability (\$729.00 CDN)
Managing Recall in a Wired World 3 hours	Food Processing Skills Canada	1) Introduction to Food Recall 2) Recall in a Wired World 3) Recall Preparation 4) How to Properly Handle the Recall Process 5) Communications during a Recall 6) Recovering from a Recall	\$249.00 CDN Member discount: 20%	This course is also offered in the Food Safety bundle – Allergens, Recall & Traceability (\$729.00 CDN)
Online Traceability 1.5 hours, 12 months access to course material	SAI Global	1) Basics of Traceability 2) Standards for Traceability 3) Requirements for Traceability 4) Use of Traceability	\$199.00 USD	
Demystifying Traceability Online Course 5 hours, 12 months access to course material	Institute of Food Technologists	1) The Why of Food Traceability 2) The Three Pillars of Traceability 3) The Traceability Value Proposition 4) The Traceability Journey 5) Risk Assessment 6) Your Traceability Playbook	\$425.00 USD Members: \$340.00 USD	This course provides a Traceability Playbook that provides a step-by-step guide on developing an effective traceability system. Appropriate to businesses of all sizes.

For further assistance and inquiry on funding support available, please contact AgriServiceBC@gov.bc.ca or 1-888-221-7141.