

DAY 1: Introduction

Before 14:00 // Arrival and registration of participants

14:00 – 14:30

Welcome address



GEM01

BTSF promotional movie
Introduction to the training programme on Food Composition and Information
Distribution of the training material (folder and memory stick).

Method of training:

Lecture Day 1.1
Questions and Answers
Media: BTSF Video

Responsible tutor

Training Coordinator & Event Manager

14:30 – 15:00

Pre-Test



GEM02

OMBEA tool used to assess and collate answer to the opening questionnaire

- 15 questions
- 5 photos of labels: what is missing in from the label?

15:00 – 15:30

Icebreaking Coffee break.



GEM03

Each participant receives half of a food product label.

He/she has to find the participant with the 2nd half of the same label and to learn about who she/he is and what is her/his professional background.

15:30 – 16:00

Round-table of trainees



GEM04

Each participant introduces his/her partner from the icebreaking coffee break :

- Name,
- Country of origin,
- Background.

16:00 – 16:20

EU Food Law and Food Information : Who does what to enforce Reg. (EU) n°1169/2011 ?



FIC01

Training objective / subjects covered

- Who decided what in the EU regarding the food information legislation?
- What is administrative assistance?
- Who are the DG SANTE - Directorate on Health and Food Audits and Analysis?

Method of training:

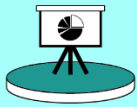
Lecture Day 1.2
Questions & answers

Responsible tutor

Training Coordinator

16:20– 17:00

The Food Information to Consumers Regulation (Reg. (EU) n°1169/2011)



FIC02

Training objective / subjects covered

The main provision of Regulation (EU) 1169/2011, together with background information and the main changes to previous regulations.

Scope of Reg. (EU) 1169/2011

Method of training:

Lecture Day1.3

Questions & answers

Responsible tutor

Training Coordinator

17:00 – 17:30

Individual questions



GEM05

Training objective / subjects covered

Introduce questions sent in advance by participants. (See initial questionnaire).

Discussion on different labels brought by participants and presented on the screen.

Method of training

Discussions

Responsible tutor

Training Coordinator & Labelling Tutor

17:30 – 18:30

Practical group Exercise - Part 1



PRJ01

Training objective / subjects covered

Introduction to the overarching Labelling Resource Base exercise.

Selection of topics.

Determination of groups.

Method of training

Desk research

Reformulation and practical application of learnings

Groups of 5-6

Responsible tutor

Training Coordinator & Labelling Tutor

19:00 // Welcome drink

19:30 // Dinner at the hotel

DAY 2: Food Information

9:00 – 9:15

Anchoring game: The Food Information to Consumers Regulation and Reasons for the recent Revision



GEM06

Training objective / subjects covered

Brief reminder under the form of a Quiz on previous day's lectures

Method of training

Quiz – Day 2.1
Interactive vote

Responsible tutor

Training Coordinator

9:15 – 10:00

Nutrition declaration



FIC03

Training objective / subjects covered

Nutrition declaration including portion declarations, references to RI etc. Front of pack declarations and alternative forms of expression.

Derogations from the nutrition declaration for small packs, unprocessed foods...

Method of training

Lecture Day 2.2 - Examples - Questions and Answers - Quizzes and self-assessment

Responsible tutor

General Labelling Tutor

10:00 – 10:30

Meat Labelling



FIC04

Training objective / subjects covered

Meat labelling with special reference to Annex VI

Origin labelling including Reg. 1337/2015 (plus any additional regulations)

Method of training

Lecture Day 2.3 - Examples - Questions and Answers - Quizzes and self-assessment

Responsible tutor

General Labelling Tutor

10:30 – 11:00 // Coffee break and group photo

11:00 – 11:15

Meat Labelling - Exercise



FIC05

Training objective / subjects covered

The exercise would include photos of labels and questions about the detail on the labels. (examples: why don't Lardons need to have the added water declaration whereas bacon does. What is the national mark on minced meat?)

Method of training

Exercise – Day 2.4
Evaluation of labels

Responsible tutor

Training Coordinator & Tutor General Labelling

11:15– 11:45

Origin Labelling



FIC06

Training objective / subjects covered

Origin labelling including Reg 1337/2015 (plus any additional regulations)

Method of training

Lecture Day 2.5- Examples

Responsible tutor

General Labelling Tutor

11:45– 12:00

Origin Labelling - Exercise



FIC07

Training objective / subjects covered

Origin labelling including Reg 1337/2015 (plus any additional regulations)

Method of training

Case Study Day 2.6
Case study (take one food chain as example, participants guess on the origin labelling, then modify some parameters to understand differences...)

Responsible tutor

Training Coordinator & Tutor General Labelling

12:00 – 12:30

Loose food (not packaged) and voluntary labelling



FIC08

Training objective / subjects covered

Presentation on the requirements for allergen labelling; other areas where national rules are permitted

Requirements for voluntary nutrition labelling, Areas where information is given voluntarily

Method of training

Lecture Day 2.7 - Examples - Questions and Answers - Quizzes and self-assessment

Responsible tutor

Training Coordinator & Tutor Labelling

12:30 – 13:30 // Lunch break

13:30 – 14:00

Labelling databases



FIC09

Training objective / subjects covered

Practical experience regarding the use of the labelling database

Online guidance

Industry guide (e.g FoodDrinkEurope)

Method of training

Case study
Questions & answers

Responsible tutor

Training Coordinator & Tutor Labelling

14:00 – 14:30

Clarity and allergen labelling



FIC10

Training objective / subjects covered

Clarity and allergen labelling. Discussions around the criteria for clarity including minimum font size

Presentation on the Gluten-free regulations and around potential regulations on lactose-free

Status of reduced content claims.

Latest position on 'may contain' labelling

Method of training

Lecture Day 2.8, Questions and Answers

Responsible tutor

Training Coordinator & Tutor Labelling

14:30– 14:45

Clarity and allergen - Exercise



FIC11

Training objective / subjects covered

Exercise regarding the application of clarity and allergen labelling or on the Guidance on "may contain" labelling

Method of training

Exercise – Day 2.9, Evaluation of labels

Responsible tutor

14:45 – 15:15 // Coffee break

15:15 – 16:00

Date marking and the implications of labelling on food waste



FIC12

Training objective / subjects covered

Lecture on the date marking requirements and the implications on MS actions to limit food waste
 Exercises on common practice and some issues of difficulty
 General discussions on the details and differences between the two expressions
 Consumer education and Commission handouts on the two different types expression

Method of training

Lecture Day 2.10
 Questions and Answers

Responsible tutor

Training Coordinator & Tutor Labelling

16:00 – 16:30

Food information final discussion



FIC13

Training objective / subjects covered

Answers and discussions to the participants' questions from their initial questionnaires
 Discussions around the labels brought by participants
 Discussions around answers to quizzes from day 1 to 3

Method of training

Discussion

Responsible tutor

Training Coordinator & Tutor Labelling

16:30 – 18:00

Practical group Exercise – Part 2



PRJ02

Training objective / subjects covered

Analysis of label provided
 Desk Research for applying legislation and conformity assessment
 Presentation of storyboards

Method of training

Desk research
 Reformulation and practical application of learnings
 Groups of 5-6

Responsible tutor

Training Coordinator & Labelling Tutor

20:00 // Dinner / social event

DAY 3: Nutrition and Health Claims

9:00 – 9:30

Anchoring game: Exercise on Labelling compliance - Part 3



GEM07

Training objective / subjects covered

Quiz on the details of 1169/2011 and 1153/2015 (plus new legislation)

Method of training

Exercise Day 3.1
Use of OMBEA tool

Responsible tutor

Training Coordinator

9:30 – 10:15

The EU legislation applying to Nutrition and Health Claims (part 1)



CLAIM01

Training objective / subjects covered

Legislation Reg. (EC) 1924/2006 - Rules and requirements set by the EU food Law on nutrition and health claims.

Definition of a nutrition and health claim:

- identifying a claim;
- specific and non-specific health claims,
- nutrition claims
- positive list of claims,
- reduction of disease risk claims,
- children's development and health claims

Method of training

Lecture Day 3.1
Questions & answers

Responsible tutor

Tutor Nutrition & Tutor Health Claims

10:15 – 10:30

Quiz "Classify the claim"



CLAIM02

Training objective / subjects covered

Quiz on "classify the claims": general and specific requirements, list of permitted claims, new claims, guidance, conditions

Method of training

Quizz Exercise
Questions & answers

Responsible tutor

Tutor Nutrition & Tutor Health Claims

10:30 – 11:00 // Coffee break

11:00 – 11:30

The EU legislation applying to Nutrition and Health Claims (part 2)



CLAIM03

Training objective / subjects covered

Legislation Reg. (EC) 1924/2006 - Rules and requirements set by the EU food Law on nutrition and health claims (continuation)

- What the law requires of Member States: validation of applications; implementing the regulation
- What is required of Food Business Operators: compliance with the regulation

Authorised health claims; the role of Member states, European Commission, and EFSA in authorising the claims

Method of training

Lecture Day 3.2
Questions & answers

Responsible tutor

Tutor Nutrition & Tutor Health Claims

11:30 – 12:00

Nutrition and health claims in practice (part 1)



CLAIM04

Training objective / subjects covered

To clarify advanced questions regarding the application of Legislation Reg. (EC) 1924/2006:

- Can numerical information be a claim (50% of RI; contains 10g of fat in a 20g portion)
- “On hold” claims: fit with the regulation; use in the market
- REFIT: the next phase - evaluation of the HCR (nutrient profiles and claims made on plants and their preparations)
- [Case law: business to business claims etc.]

Method of training

Lecture Day 3.3, Questions & answers

Responsible tutor

Tutor Nutrition & Tutor Health Claims

12:00 – 12:30

Nutrition and health claims in practice (part 2)



CLAIM05

Training objective / subjects covered

The Union Register of nutrition and health claims, Internet sales, Answers and discussions to the questions from day 1.

Method of training

Lecture Day 3.4, Questions & answers

Responsible tutor

Tutor Nutrition & Tutor Health Claims

12:30 – 13:30 // Lunch break

13:30 – 14:30

Exercise on Nutrition Claims and Health Claims compliance - Part 1



CLAIM06

Training objective / subjects covered

Legislation Reg. (EC) 1924/2006 - Rules and requirements set by the EU food Law on nutrition and health claims.

- [10 questions: consolidate knowledge with the support of the EU register for nutrition and health claims] OR Checking a claim: checking a claim against conditions of use
- Making a claim: using label information to choose the correct claim.

Method of training

Exercise, Groups of 6 to 7

Responsible tutor

Training Coordinator, Tutor Nutrition and Health Claims

14:30 – 15:00

Exercise on Nutrition Claims and Health Claims compliance -Part 2



CLAIM07

Training objective / subjects covered

Hand-out giving reasoning for answers to exercises

Method of training

Exercise
Interactive vote
Answers (3.5 and 3.6)

Responsible tutor

Training Coordinator, Tutor Nutrition and Health Claims

15:00 – 15:30 // Coffee break

15:30 – 17:30

Practical group Exercise – Part 3



PRJ03

Training objective / subjects covered

Drafting the text of the video
Preparing a simple storyboard
Preparation of shootage location and rehearsal

Method of training

Desk research - Reformulation and practical application of learnings

Responsible tutor

Training Coordinator & Labelling Tutor

Groups of 5-6

20:00 // Dinner

DAY 4: Food Supplement and Fortified Food

9:00 – 9:15

Anchoring game – Nutrition and Health Claims



GEM08

Training objective / subjects covered

- Quiz on the details of Reg. (EC) 1924/2006

Method of training

Exercise Day 3.1
Use of OMBEA tool

Responsible tutor

Training Coordinator

9:15 – 10:00

Food Supplements: General provisions and information to Consumers - Part 1



FSFF01

Training objective / subjects covered

Definition and overall approach to food supplements in the EU Food Law (Dir. 2002/46/CE and subsequent amendments).

Competent Authorities at EU and National levels and their roles on fully harmonized and partially harmonized food supplements.

Rules and requirements on food supplements, in particular regarding the substances allowed (Annex II), or restricted and procedure for submitting requests for updating the current regulations.

Specific requirements regarding labelling of Food supplements (Dir, 2002/46/CE) and links to the Regulation on provisions of food information to consumers (Reg.1169/2011) and on nutrition and health claims (Reg. 1924/ 2006): more problematic food supplement categories.

European Commission's REFIT Programme on Botanical food supplements health claims.

Method of training

Lecture Day 4.1
Questions and Answers
Examples

Responsible tutor

Tutor Food Supplements & Fortified Food

10:00 – 10:30

Exercise on Labelling compliance applied to Food Supplements – Part 1



FSFF02

Training objective / subjects covered

Study of 5 Food Supplements labels

Assessment of food supplements including compliance with general and specific safety and labelling requirements including tolerances of nutrient values declared and acceptability of ingredients.

Method of training

Exercise Day 4.2
Groups of 5 students
Interactive vote

Responsible tutor

Tutor Food Supplements & Fortified Food

10:30 – 11:00 // Coffee break

11:00 – 11:30

Exercise on Labelling compliance applied to Food Supplements – Part 2



FSFF03

Training objective / subjects covered

On the basis of the results of the assessment **creation of a check-list** to conduct monitoring and controls on Food Supplements in the internal market and at the import from third countries.

Method of training

Exercise Day 4.2
Groups of 5 students

Responsible tutor

Tutor Food Supplements & Fortified Food

Interactive vote

11:30 – 12:00

Fortified foods



FSFF04

Training objective / subjects covered

Definition and overall approach to fortified food in the EU Food Law (Reg (EC) 1925/2006).
Competent Authorities at EU and National levels and their roles on fully harmonized and partially harmonized fortified food

Rules and requirements regarding the fortification of food with vitamins and minerals in particular according to Reg (EC) 1925/2006 prescriptions on substances allowed (Annex II) or restricted/prohibited (Annex III), and possible modifications of these Annexes.

Method of training

Lecture Day 4.3
Questions and Answers

Responsible tutor

Training Coordinator & Tutor Food Supplements
& Fortified Food

12:00 – 12:30

Exercise on Regulation (EC) 1925/2006 on the addition of vitamins and minerals and of certain other substances to food



FSFF05

Training objective / subjects covered

Questions and quiz on fortified foods

Method of training

Examples, Exercise Day 4.5
Groups of 5

Responsible tutor

Training Coordinator & Tutor Food Supplements
& Fortified Food

12:30 – 13:30 // Lunch break

13:30 – 15:00

Practical group Exercise – Part 4



PRJ04

Training objective / subjects covered

Shooting of the movie
Control

Method of training

Desk research, Reformulation and practical
application of learnings
Groups of 5-6

Responsible tutor

Training Coordinator & Labelling Tutor

15:00 – 15:30 // Coffee break

15:30 – 16h00

Legislation on Food for Specific Groups



FSG01

Training objective / subjects covered

Overview of the EU food law with regards Food for Specific Groups
Legislative changes of the Reg. (EU) 609/2013 with the abolishment of the “dietetic food” concept
Future way to deal with the former dietetic foodstuffs in the context of general labelling FIC regulation and the Reg (CE) 1924/2006.

Method of training

Lecture Day 4.6, Questions and Answers
Examples

Responsible tutor

Tutor Food for Specific Groups

16:00 – 16:30

Labelling requirements regarding Food for Specific Groups



FSG02

Training objective / subjects covered

Quiz and exercises regarding Food for Specific Groups

16:30 – 17.30

Labelling requirements for Total Diet Replacement Food and Food for Specific Medical Purpose



FSG03

Training objective / subjects covered

Foods for Special Medical Purposes and foods for Weight Control Discussion on the current status of total diet replacements and possible delegated acts.

Status of meal replacement products

Method of training

Lecture Day 4.7, Questions and Answers

Examples

Responsible tutor

Tutor Food for Specific Groups

20:00 // Dinner in traditional restaurant

DAY 5: Food for Specific Groups and conclusions

Until 8:30: check out

9:00 – 10:00

Foods for infants and young children



FSG04

Training objective / subjects covered

Lecture and discussion of specific examples around the status of:

- Infant formula and follow on formula-the new delegated act
- Cereal-based foods and other baby foods (the old rules apply pending a delegated act to be adopted under the new framework).
- Status of Milks for young children (growing up milks)

Method of training

Lecture Day 5.1

Questions and Answers, Examples

Responsible tutor

Tutor Food for Specific Groups

10:00 – 10:30

Labelling requirements regarding Foods for Infant and Young Children



FSG05

Training objective / subjects covered

Quiz and exercises regarding Infant formula, Follow on formula and Baby Food products

Method of training

Questions and Answers, Examples

Responsible tutor

Tutor Food for Specific Groups

10:30 – 11:00 // Coffee break

11:00 – 11:30

Results on overarching labelling control resource base



PRJ05

Training objective / subjects covered

Results of designing a label exercise – presentations from each of the groups and a general discussion on the labels. The output from the students could come in many formats – a physical packaging design, a virtual design or a video showing how they found the information. Photo of label and a competition

Method of training

Questions and Answers

Responsible tutor

Training Coordinator

11:30 – 12:00

Post-test (Repetition of day 1) and answers



GEM09

Identify the success of the training course and the difficulty of assessing poor labelling

12:00 – 12:15

Closing of the Training



GEM10

Review trainees' questions and expectations

Remarks by the trainees

Conclusions regarding the Food composition and information

12:15 – 12:45

Evaluation and delivery of training certificates



GEM11

Evaluation of the Training on line

Distribution of training certificates, group photo

12:45 – 13:30 // Lunch at the Hotel

After 13:30 // Free Time + Transfer to airport