# LESSON 1 - INTRODUCTION

## About this Electronic Handbook and the Course

### *What is the Olive Care Program?*

The Olive Care Approved Supplier Program was developed for the Australia Olive Industry in conjunction with Queensland Olive producers and Australian processors. Several publications have been referenced to best determine suitable practices that should be implemented in the Australian Olive Industry for an Approved Supplier Program. These include the following reference material **Codex Alimentarius, 1997, Volume 1B, Recommended International Code of Practice General Principles of Food Hygiene**[1].A copy of this can be downloaded by clicking here (http://www.fao.org/documents/show_cdr.asp?url_file=/DOCREP/005/Y1579E/Y1579E00.HTM)
Also **Codex Draft Code of Practice for the Primary Production, Harvesting and Packaging of Fruits and Produce and the U.S. Department of Agriculture Guide to Minimising Microbial Food Safety Hazards for Fresh Fruits and Vegetables**. Please take time to download and read the CODEX Draft Code of Practice for Primary Production. The Olive Care Approved Supplier Program was specifically designed for olive growers and harvesters who supply Olive Processing Plants either for Oil or Table Olive production.

### *Purpose of this Electronic Workbook*

The purpose of this Electronic Workbook is to provide participants of Olive Care Australia Pty Ltd "Course in Olive Care" with reference material to assist them in developing and maintaining an Olive Care Approved Supplier Program in their own grove.

### *Purpose of the Olive Care Course*

The purpose of the Olive Care course is to give the Australian Olive Industry the tools to supply their olive processing customers with safe, quality food. By conforming to Codex Alimentarius recommendations the Australian Olive Industry will be producing olive products that comply with international standards.

On successful completion of the Olive Care Approved Supplier Program course Olive Growers and Harvesters will be able to develop an Approved Supplier Program for their grove and / or harvesting operation. They will also be able to maintain the Approved Supplier Program and modify it in the future to meet their changing needs as well as the needs of the processor they supply.

### *Learning Outcomes*

On successful completion of the Olive Care Approved Supplier training program you will have the knowledge and resources to:

1. Develop the Olive Care Approved Supplier Program on your grove to meet your needs and your customers needs; and
2. Maintain the Olive Care Approved Supplier Program on your grove to continue meeting your needs and your customer's needs in the future.

You will have:

- Developed a Product and Handling specification for fresh olives intended for further processing;
- Identifies Hazards to olive food safety and quality in your grove and developed Good Horticultural Practices to control those Hazards;
- Developed and performed a product trace from a grove to a processor;

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[1] *Codex Alimentarius* Commission and the FAO/WHO Food Standards Programme, 1997, Volume 1B, Recommended International Code of Practice General Principles of Food Hygiene, Section III – Primary Production.

- Developed a Staff Training Program that assures staff are aware of their duties and responsibilities with respect to food safety and olive quality, and
- Performed a Review of an Olive Care Approved Supplier Program.

***Assessment***

The assessment of this course is based on competency based learning principles. It takes the form of individual activities and multiple-choice questions.

1. Individual Assessment. You will be required to participate in individual based exercises that demonstrate the competence you have achieved in:

- Developing Product and Handling Descriptions for fresh olives intended for a processing customer.
- Performing a product trace from grove to processor.
- Performing an internal review of an Olive Care Approved Supplier Program.

2. Written Assessment. You will be required to undertake a brief written[2] and multiple-choice assessment that will demonstrate your competence in identifying food safety and olive quality hazards in your grove as well as developing Good Horticultural Practices to control those identified hazards.

A Certificate of Attainment will be issued when you have demonstrated competency in each of the above areas.

***Reassessment***

If you should be considered not yet competent in any particular area you will be issued with a Certificate of Attendance. You may request reassessment in that particular area by contacting the trainer.

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[2] NOTE: written assessments may be undertaken orally. For further advise or assistance please email the trainer. ( grusso@olivecare.com.au )

A Certificate of Attainment will be issued when you have demonstrated competency in each of the areas listed above.

## Approved Supplier Programs and Quality Assurance Systems

### *What are Approved Supplier Programs*

Approved Supplier Programs are programs developed for raw material suppliers to meet the needs of their processing customers.

They **prevent**, **minimise** or **control food safety hazards** and **product quality hazards**. Generally they are based on Good Horticultural Practices (GHP's).

Olive Care is an Approved Supplier Program that assists Australian Olive Growers and Harvesters to provide their Olive Processing (Table or Oil or other Olive Processed Products) Customers with fresh olives of the food safety and quality level required to produce safe wholesome olive products.

### *What are Quality Assurance Systems?*

The need to produce safe quality foods in Australia has led to the development of quality assurance systems throughout the Food Processing Industry.

Quality Assurance Systems in the Australian Olive Processing Industry are being used to build food safety and quality into olive products by controlling all the processes, including raw materials[3]. This ensures there will be increased confidence in an Olive Processor's ability to produce safe, quality olive products.

### *Approved Supplier Programs and Quality Assurance Systems*

The Approved Supplier Program is an element of most Quality Assurance Systems that assures raw materials supplied to a Food Processor are safe to use and fit for the purpose they were intended.

The difference between a Quality Assurance System and an Approved Supplier Program is that the Quality Assurance System contains a HACCP (Hazard Analysis and Critical Control Point) process control element. HACCP is specifically designed to look at the hazards in a food production system and the methods to control those hazards.

HACCP principles have been used in the development of the Olive Care Approved Supplier Program. This assures Australian Olive Processors that the Olive Care Approved Supplier Program will meet the requirements of their Quality Assurance System.

[3] Fresh olives are a raw material used by Olive Processing plants.