

# IFST Chartered Scientist CPD Report example

Name	Mr Straw Berry
Organisation and field of business	The Fruit Company
Organisation address	Juicy Lane
Job title and/or core responsibility	Managing Director

No.	Date	CPD activity	Brief description of activity or course, including provider, if applicable	Value obtained, skills learnt, learning outcomes, how CPD has benefited the quality of my practice and users of my work	Hours spent <sup>1</sup>	Verification (e.g. certificate, line manager, self certification)	Category of Learning Activity <sup>2</sup>
1	02 June	Briefing session	Conference session entitled "BRC v5 – One Year On". Course Provider: SOFHT	Very useful seminar as I have been audited against it (as the part time Technical Manager for a client) as well as being the auditor for it (for a pre-audit in conjunction with another colleague). The seminar covered the changes to the Standard and outlined the reasons for them and the thought processes behind it, Also looked at the "Top Ten" non compliances identified by the BRC in the first 12 months of the new standard.	7	Certificate of attendance & session outline provided.	Formal/ educational
2	03 July	Watching TV programme "What's Really in Our Food?"	TV programme aimed at the general public revealing the "tricks" of food labelling and delve into food fraud.	The journalists investigated how food manufacturers transform poor quality ingredients into various foods (all legally) and designing (with the help of an expert design company) a product of their own, which complied with various pieces of food legislation, whilst stretching what was legally allowed. The second part of the programme concentrated on food fraud, and the efforts being made by the FSA & others in the prevention and detection of it.	2	Self certification.	Self directed learning
3	04 August	Updating and preparation of materials for use in training course on Level 2 Food Hygiene for a client	Updating and preparation of Level 2 food hygiene training course materials for use in client's in-house training session. Client: Raspberry Foods	Revision of Level 2 (basic) food hygiene training pack materials, with updating as required, and preparation of activity sheets/slides/acetates etc. ready for me to use as course tutor. The revision enabled me to update and refresh some of the training material used e.g. provide different hands-on activities and handouts for temperature control etc., as well as refresh my general training and communication skills. Complimented my mentor role well	7	Self-certification	Professional activity

4	05 Sept	Specification Systems (Berry Needs) Training Workshop	Specification Systems Training Workshop Course Provider: Red Training Ltd.	Full day course learning about the new electronic NPD and specifications system for Berry Needs. Very useful and informative course, especially as I had no prior knowledge or experience of the system, and it will be used in my consultancy role to assist clients with food specification completion. Practical, hands on and interactive workshop with plenty of opportunity for Q&A.	7	Self certification & outline of content provided.	Formal/ educational
5	Monthly	Maintaining Food Law competencies	I provide legal proof reading and amending bulletings for monthly 'Fruitloop' Bulletin	Ensures, I maintain an up to date working, knowledge of current legislation, its interpretation and sources. Bulletins have covered all areas of food law for processors & operational areas.	8-10hrs per bulletin	See published FruitLoop	Work based learning
<b>Total hours</b>					<b>35+</b>		

Notes:

1. A total of not less than 35 hours required on a balanced portfolio of learning activities.
2. Learning activities should include activities in at least 3 of the 5 categories listed one our website.