Food Safety and GMP for the Dairy Transport Assurance Scheme

Training specification

Food safety and GMP for drivers

This eLearning course has been written for drivers, who collect milk at the farm and deliver it to dairy processing sites in a tanker vehicle.

It teaches the principles of food safety and GMP to help drivers learn and understand the controls in place within the food industry that are designed to keep the product safe, legal and to the quality expected.

Specific topics in this eLearning course are:

- Milk acceptance and testing
- Microorganisms
- Allergens
- Types of contamination
- Cleaning and hygiene
- Pest prevention

More information about what's included in each unit, can be found on the next page.

Technical information

Author: Techni-K
Version control: Version 1.0
Date of release: Oct 2023
Course run time: 80 minutes*
Stop/start function: Yes

Language: English
Other languages available: No
Suitable for hearing impaired: Yes
Suitable for the visually impaired: Yes

Product sector: Milk transportation
Level: Beginner to intermediate
Number of units: 7
Format: Cloud-based eLearning
Internet connection required: Yes
Supported browsers: Google Chrome & Mozilla Firefox (latest version)

Exam type: Open book
Test format: Multiple choice questions
Assessment grading: Pass or fail
Timed test: No
Pass rate: 70%
Immediate free retraining: Yes
Instant certificate: Yes, online PDF

Training dashboard: Yes, online
Help function: Yes
Chat function: Yes
FAQ: Yes

Glossary: Included online
Course materials: PDF included online

*Estimated - run time will depend on each learner. The time stated is as per the course testing by us here at Techni-K.

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Course content:

Unit 1: Introduction
Topics: How to use the course / Using interactive elements / Internet connection / Volume controls / The glossary / The course lesson guide / The course units.

The introduction to the eLearning course teaches the learner how to use the online training interface, to make progress through the course. It provides an overview of the controls and the resources that are available on screen. It also includes a description of the journey that the learner will go on to reach the end of the course.

Unit 2: Induction
Topics: Customer aims / Contamination / Allergens / Traceability / Whistleblowing / Product safety controls / Microorganisms.

Following the course introduction, this is one of largest of all the units in this eLearning, It covers a wide array of product safety topics that are mostly related to the prevention of contamination when processing food products. It teaches the driver the basics about food safety and provides information to help drivers understand, detect and prevent issues.

Unit 3: The yard
Topics: The employee noticeboard / Locker rooms / The canteen / The first aid room / The vehicle / The planning office.

This eLearning unit focuses on the food safety rules that are required in staff facilities on sites where food is handled, produced or stored. It also includes specific training for activities such as maintaining, checking and reporting repairs to the vehicle, equipment that is used for the product, to assist in checking that it's safe, and the documentation for the collection, delivery and security of the load.

Unit 4: Farm collection
Storage at the farm / Farm paperwork.

This unit has been specifically written for DTAS drivers who collect milk at the farm for onward delivery to dairy processing sites. It covers how to prevent contamination of raw milk, why temperature controlled storage is needed, how to secure and dispatch a load of finished product and what information is provided on the documentation for loaded vehicles.

Unit 5: Site access
Site security.

When drivers arrive at a customer processing site to deliver milk, this unit teaches them what to expect when they arrive and the security in place to protect the product. It also covers the typical site rules that are in place within the food manufacturing industry.

Unit 6: Offloading
Health and safety / Bulk deliveries / Intake checks / Milk acceptance / Hose hygiene and connection / Following site rules.

Once drivers have successfully gained access to a processing facility, offloading and following the rules is a very important part of the process. There are many checks carried out for offloading, where deliveries could easily be rejected if contamination has occurred, or rules have not been followed. This unit teaches the driver what to expect in the offloading process.

Unit 7: Hygiene
Cleaning instructions and handling chemicals / CIP systems / Cleaning the tanker / Cleaning log book.

The final unit of the training revisits the six-step cleaning process, to reinforce it from the induction at the start of the eLearning course. It also teaches important information about cleaning chemicals, how cleaning is carried out using cleaning instruction cards, how equipment is cleaned using a CIP system, preparing the tanker between loads and evidencing your tanker has been cleaned.

Pricing & ordering

QTY 1-19	**£13 each plus vat**	**No discount**
QTY 20-99	**£11.70 each plus vat**	**10% discount**
QTY 100+	**£10.40 each plus vat**	**20% discount**

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