How to build Food System Resilience within a learning organization

Ir. Cornelis van Elst, John T. Hoffman and Carl C. J. Unis

Food Company

- Dynamic playing field

- 2000 quality requirements
- 100 suppliers
- 100 customers
- 100 employees
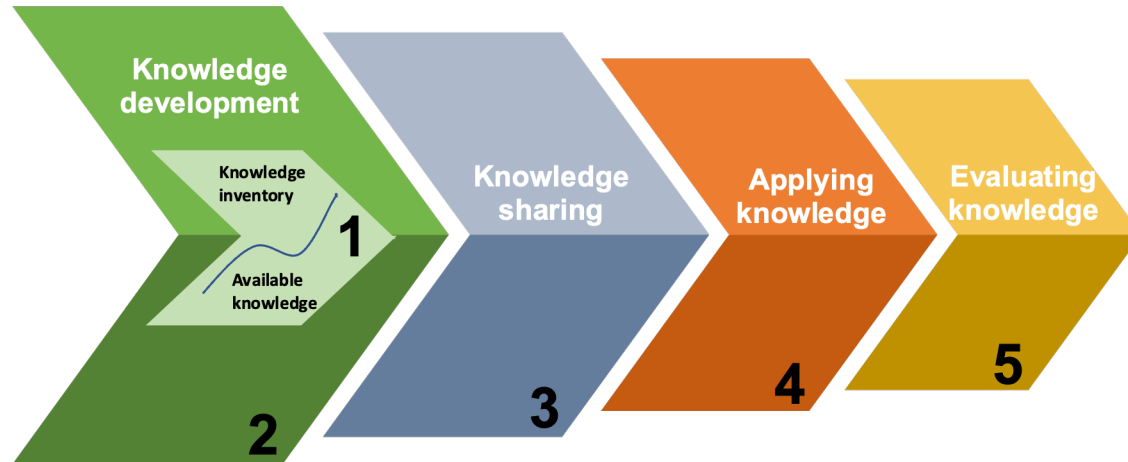- 400 legislative changes

How to organize?

- Certification management

- Demand relationship management

- Business performance management

- Supply relationship management

- Legislation management

What is knowledge management?

- Knowledge = Information * Experience * Skills * Attitude

- Knowledge management focuses on the structured development, transfer, dissemination and application of knowledge within an organization.

Knowledge development

Knowledge inventory

Available knowledge

1

2

Knowledge sharing

3

Applying knowledge

4

Evaluating knowledge

5

Real-time Food Assurance: knowledge areas?

Management of:

- Specifications

- Quality activities

- Traceability

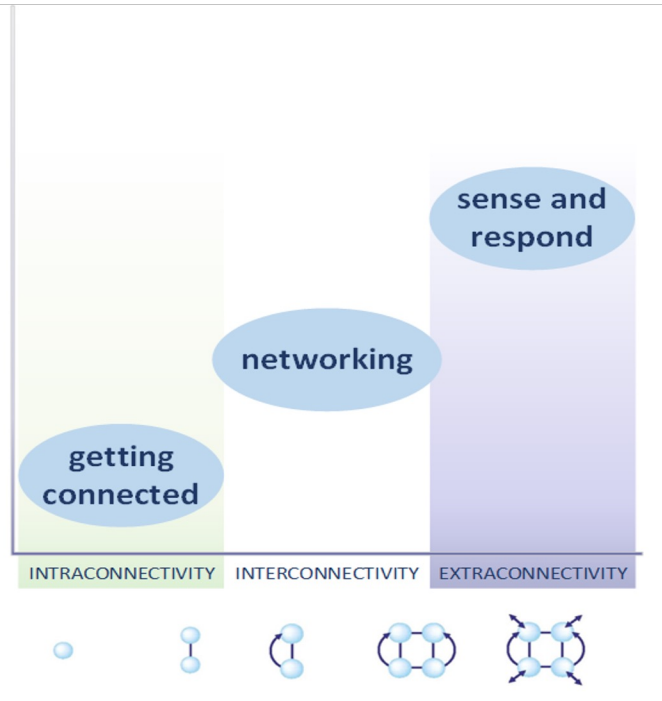- Assessment

Knowledge areas to be managed:

Food Safety Compliance management

Management of business performance, demand and supply relations, legislation and certification with regard to Food Safety, taking into specifications, quality activities, traceability and assessment.

	Specifications	Quality activities	Traceability	Assessment
	Requesting, drawing up, issuing and securing specifications regarding raw materials, semi-finished products, processes and end products, with which legalislation, quality standards and customer requirements are met.	Drawing up, complying with and guaranteeing product and process parameters through procedures, job descriptions and responsibilities with which legalislation, quality standards and customer requirements are met.	Registering all information flows and related actions regarding raw materials, semi-finished products, processes and end products, with which legalislation, quality standards and customer requirements are met (transparency and consumer intimacy).	Testing whether the product and process parameters and the related procedures, job descriptions and responsibilities meet legislation, the quality standards and customer requirements that are set.
Quality Standards				
Certification	Standard requirements	Operational framework	Test, certification body informed	HACCP, TACCP, VACCP, standard based practice
Customers & Consumers				
Demand Relationships	Product, process requirements	Demand Information Center	Products, specifications	Customer satisfaction, consumer needs
Food Company				
Food Company	Product, process and people requirements	Training, support, procedures, quality documents and database	Ingredients, semi-products, final products	Business System
Suppliers				
Supply Relationships	Product, process and people requirements	Supply Information Center	Raw materials, services, specifications	Supplier selection and performance
Legislation				
Legislation	Legal requirements	HACCP and prerequisite program	Food Safety Authority informed	HACCP, legal based practice

# How do we want to be organized?

Knowing that something will happen.

Knowing why something happens.

Knowing that something is happening.

Knowing that something has happened.

sense and respond

networking

getting connected

INTRACONNECTIVITY   INTERCONNECTIVITY   EXTRACONNECTIVITY

Connectivity phases

Management of	Getting Connected	Networking	Sense and Respond
Certification			
Demand relationships			
Business performance			
Supply relationships			
Legislation			
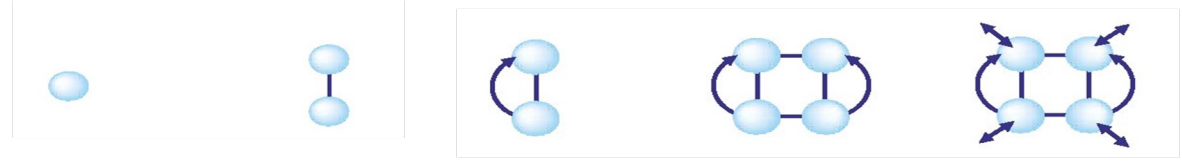
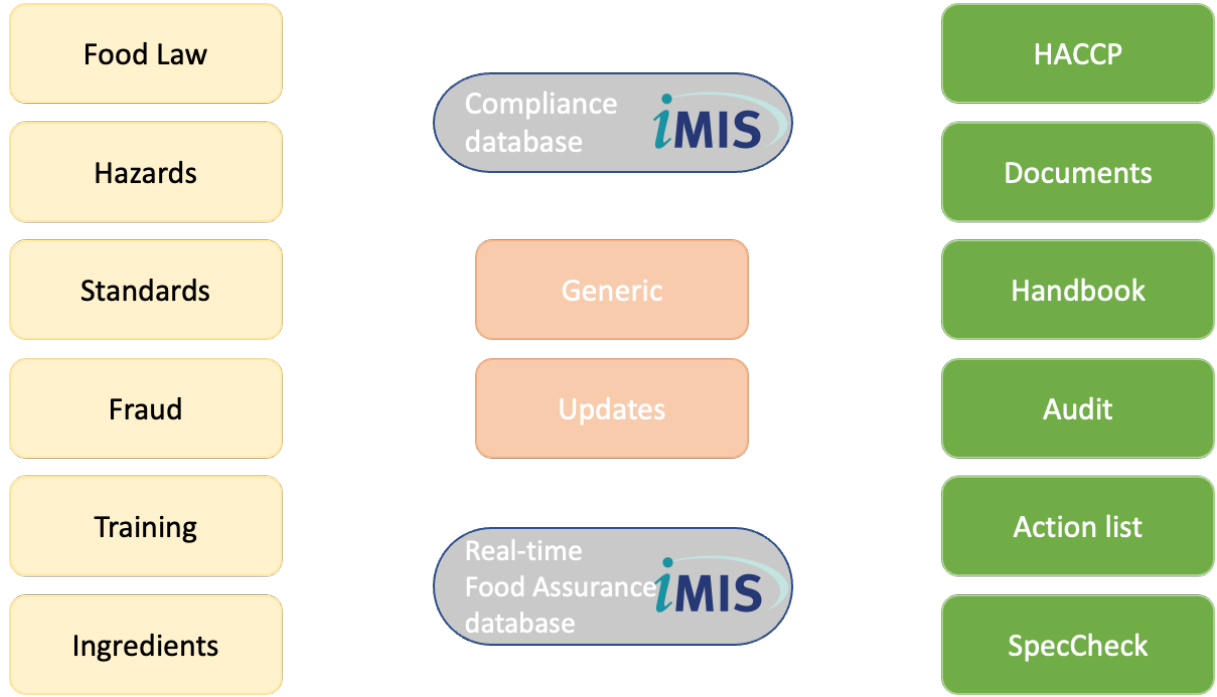| Activity | Process | System | Chain | Holistic |

Two important knowledge processes
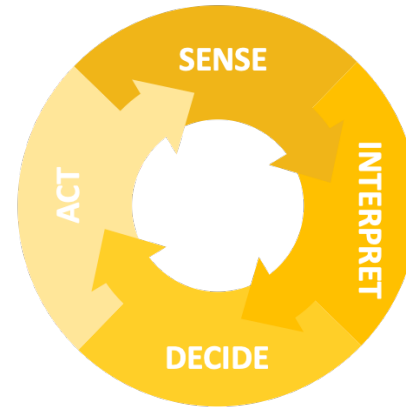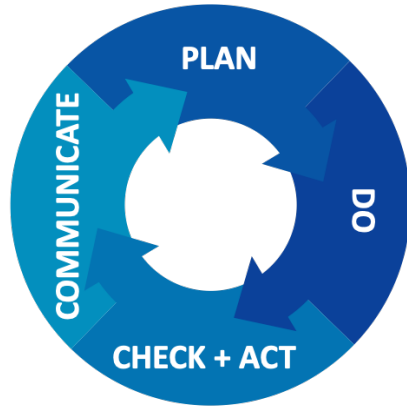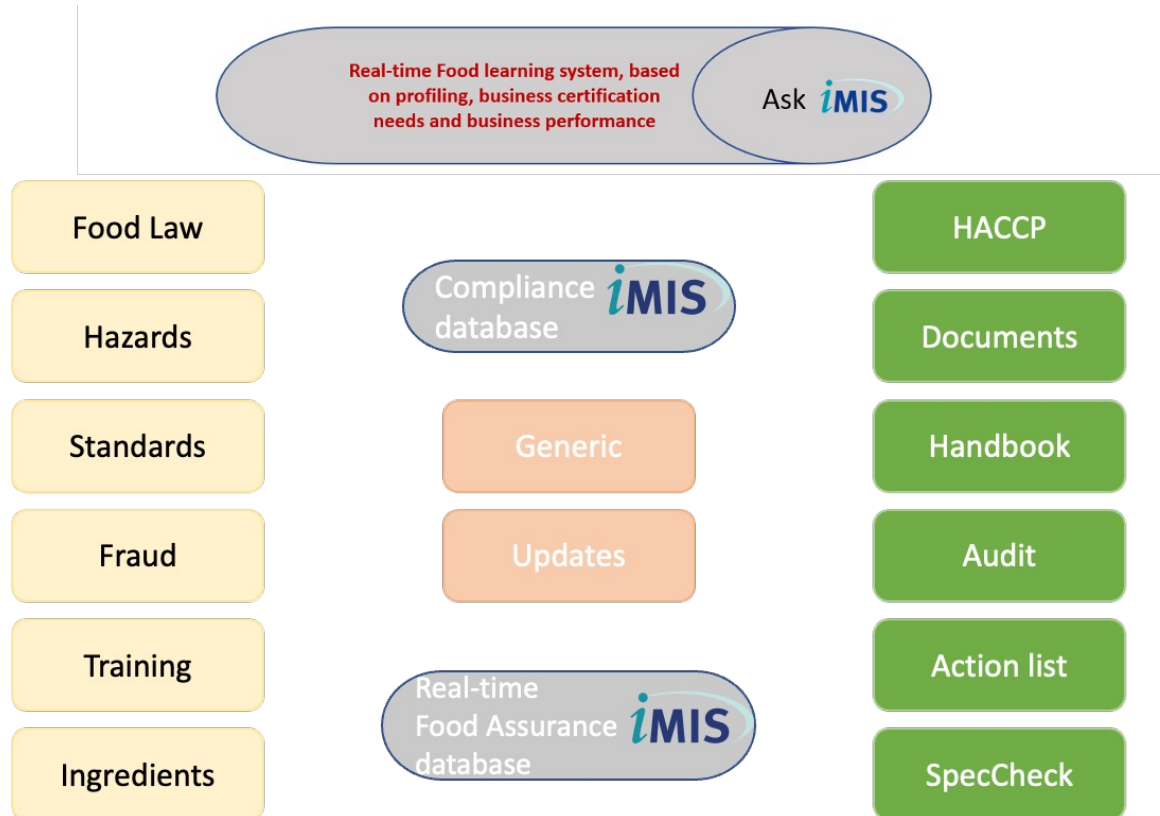
A learning organization needs

- The right infrastructure and processes in place to be organized for Food Safety Excellence.
- To define who is responsible for which knowledge area
- To define who is responsible for PDCA and SIDA.

Learning organization infrastructure: roles and responsibilities

Food Law	Compliance database iMIS	HACCP
Hazards		Documents
Standards	Generic	Handbook
Fraud	Updates	Audit
Training		Action list
Ingredients	Real-time Food Assurance database iMIS	SpecCheck

When you digize: you are ready for AI

Real-time Food Assurance
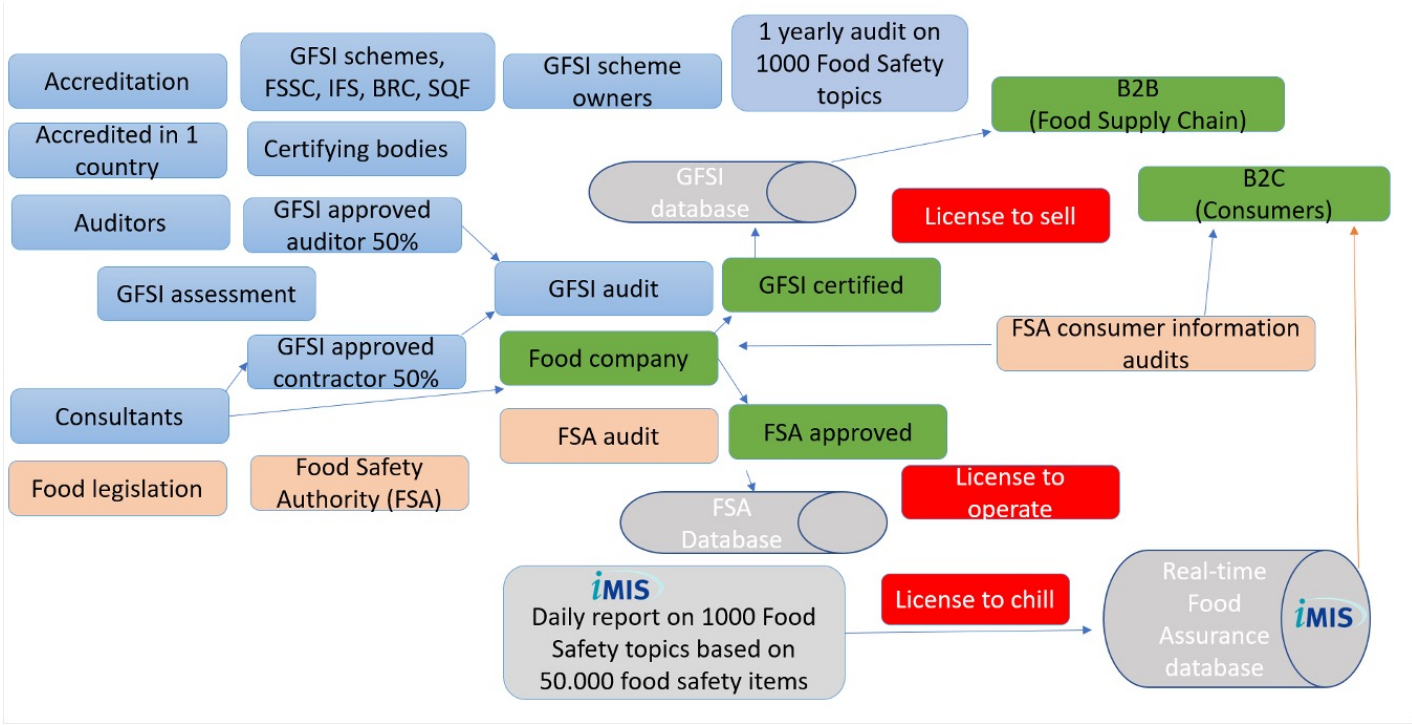
Real-time Food Assurance by AI

EU Titan project

TITAN Project EU
1,146 followers
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QAssurance has developed iMIS Food. With this tool they enable food producers to manage food safety themselves. It offers a fully equipped software platform for food safety and their Food Helpdesk provides professional support for content and software questions.
This solution fits excellently with TITAN Project EU, which is a 4-year #HorizonEurope R&I project which has the ambition to build #transparency in the #foodsupplychain to have positive impact on #food safety, #sustainability and #health. TITAN has both a strong focus on food safety and digital tools!

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Article

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•The original pdf can be found at the following link:
https://www.nxtbook.com/nxtbooks/trilix/fpt_20220708/index.php#/p/338

Scorecards

- Food Safety Compliance (Knowledge areas)
https://www.qassurance.com/online-food-safety-compliance-scorecard/

- Digital Transformation (Processes & Digitizing)
https://www.qassurance.com/free-real-time-food-safety-compliance-calculator/

- Food Safety Culture, 7S model (Infrastructure)
https://www.qassurance.com/imis-food-safety-culture-scan-for-staff-management/