


<b>COURSE TITLE</b>	<b>FSPCA Food Traceability Rule (FTR) Combination Course</b> <i>This course combines the FSPCA FTR participant course and FSPCA FTR Lead Instructor training.</i>
<b>ELIGIBILITY</b>	<ul style="list-style-type: none"> <li>You must be an approved FTR Lead Instructor Candidate</li> <li>You must be present for the entire course. Late arrival and/or early departure will prevent issuance of certificate</li> </ul>
<b>LANGUAGE</b>	English
<b>COURSE LOCATION</b>	<b>Publix Distribution Center</b> 7350 Hazeltine National Drive, Orlando, FL 32822
<b>DELIVERY METHOD</b>	In-Person
<b>DURATION</b>	Four 6.5-hour sessions
<b>COURSE DATES</b>	Tuesday, May 5 – Friday, May 8, 2026
<b>COURSE TIMES (DAILY)</b>	9:00 am – 3:30 pm U.S. Eastern
<b>COURSE ENROLLMENT FEE</b>	\$1,899.00 USD
<b>ENROLLMENT CLOSES</b>	April 14, 2026 (or when full)
<b>COURSE MATERIALS</b>	Printed copies of course materials will be provided at the training site
<b>MEALS</b>	<ul style="list-style-type: none"> <li>Lunch, beverage and snacks will be provided daily</li> <li>Please email <a href="mailto:djohns39@illinoistech.edu">djohns39@illinoistech.edu</a> or <a href="mailto:mnatal@illinoistech.edu">mnatal@illinoistech.edu</a> <b>no later than April 21, 2026</b> with any dietary restrictions</li> <li>We will do our best to accommodate, however, if you have a SEVERE food allergy, we recommend you make other meal arrangements</li> </ul>
<b>AIRPORT INFORMATION</b>	<a href="#">Orlando International Airport (MCO)</a>
<b>LODGING INFORMATION</b> You may choose any hotel you prefer. Everyone must make their own reservation.	<a href="#">Embassy Suites by Hilton Orlando</a> MCO: 1 mile Training Site: 2 miles, On-site parking for \$25.00 per day.
	<a href="#">Marriott Orlando Airport Lakeside</a> MCO: 2 miles, Training Site: 2 miles, On-site parking for \$24.00 per day.
	<a href="#">DoubleTree by Hilton Hotel Orlando Airport</a> MCO: 2 miles, Training Site: 2 miles, On-site parking for \$22.00 per day.
<b>TRAVEL DISCLAIMER</b> 	Courses may be canceled if enrollment is too low. A final decision will be made no later than three weeks before the course start date. We recommend waiting until then to make travel arrangements, as FSPCA cannot be held liable for any costs related to canceled courses. If a course is canceled, you will be notified by email.
<b>SUPPORT CONTACTS</b>	<ul style="list-style-type: none"> <li><b>Enrollment/Technical Help:</b> <a href="mailto:LMSadmin@ifpti.org">LMSadmin@ifpti.org</a> or 1-269-488-3258</li> <li><b>General Questions:</b> <a href="mailto:djohns39@illinoistech.edu">djohns39@illinoistech.edu</a> or <a href="mailto:mnatal@illinoistech.edu">mnatal@illinoistech.edu</a></li> </ul>

## **COURSE DESCRIPTION**

This course combines the FSPCA FTR participant course and FSPCA FTR Lead Instructor training.

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### **FSPCA Food Traceability Rule (FTR) Participant Course**

The FSPCA FTR participant course is a core, industry-oriented training that provides participants with the knowledge that is needed to understand and comply with the FTR. The participant course content is focused on providing the learner with an understanding of FTR record keeping requirements, how to recognize the requirements applicable to them based on the supply chain activities they perform, how traceability data is transmitted through the supply chain, and what is required in a Traceability Plan. The training also covers how companies may approach establishing a traceability program, including supply chain and data considerations.

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### **FSPCA Food Traceability Rule (FTR) Lead Instructor Course**

The Lead Instructor course content is focused on strategies to aid in the effective instruction of the FSPCA FTR course activities and documentation that support considerations for implementing a traceability program outlined in the FTR rule. Administrative tasks for FSPCA FTR certificate issuance are also covered as well as a refresher on effective presentation for the adult learner.

#### **Teach Back Requirement**

As part of the Lead Instructor Course, each participant must complete a Practicum “teach back” where each participant will be asked to present a few slides from the curriculum (in English) to demonstrate their instructor skills and understanding of the FSPCA training materials. Each enrollee will have to demonstrate:

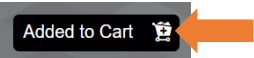
1. Knowledge of FSMA Statute and the reasons for the Act
2. Knowledge of the FSMA regulations
3. Specific knowledge of the Food Traceability Rule (read the rule prior to the training)
4. Awareness of the FDA FSMA and FDA FTR resources, e.g., relevant website, rules, guidance documents, FDA's Technical Assistance Network (TAN)
5. Training experience and ability to effectively deliver course materials
6. Food safety / traceability or other applicable experience that meets the requirements of the FSPCA Lead Instructor qualifications

**Failure to demonstrate instructor skills and an understanding of FSPCA training materials through participation in exercises, questions asked and teach back observations may result in you not receiving your Lead Instructor certificate. Remediation fees may apply.**

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Upon successful completion of the full, 4-day FSPCA Food Traceability Rule (FTR) Combination Course, you will be trained to be an FTR Lead Instructor by the FSPCA. Successfully completing this training allows you to deliver the *FSPCA Food Traceability Rule (FTR) participant course* as a Lead Instructor.

**To attend the course, you must complete all three (3) required steps by the stated deadlines.**  
If any step is missed or not completed on time, you will no longer be eligible to attend the course.  
**No refunds will be given.**

STEP 1: PREREQUISITE	
1	You must be an approved FTR Lead Instructor Candidate
STEP 2: ENROLL IN THE COURSE	
1	Log into <a href="https://lms.ifpti.org">https://lms.ifpti.org</a> with your username and password
2	<b>Open a new browser tab.</b> Paste this link into the new browser tab: <a href="https://lms.ifpti.org/#/instructor-led-courses/fe1800c4-eafa-4c89-aed5-e0004a96e560">https://lms.ifpti.org/#/instructor-led-courses/fe1800c4-eafa-4c89-aed5-e0004a96e560</a>
3	Click on the cart icon located in the top right-hand corner to add the course to your cart. You will see the cart change to "Added to Cart". 
4	Click on the "Added to Cart" box again to check out and "Proceed to Checkout". Fill in your account information (name, address, etc.), agree to the terms and conditions then "Proceed to Checkout".
5	After you have paid the enrollment fee, you will receive: <ul style="list-style-type: none"> <li>A confirmation email from <a href="mailto:noreply@myabsorb.com">noreply@myabsorb.com</a> <ul style="list-style-type: none"> <li>Check spam or junk mail if you have not received a confirmation email.</li> <li><b>NOTE:</b> We strongly recommend you add <a href="mailto:noreply@myabsorb.com">noreply@myabsorb.com</a> to your contacts to ensure you receive course notifications.</li> </ul> </li> </ul>
CANCELLATION AND RESCHEDULING POLICY	
<b>Cancellation</b> <ul style="list-style-type: none"> <li>To receive a full refund, enrollees must cancel at least 30 days before the course start date.</li> <li>To receive a 50% refund, enrollees must cancel at least 7-29 days before the course start date.</li> <li>If enrollees cancel less than 7 days before the course start date, no refund will be issued.</li> </ul>	
<b>Rescheduling</b> <ul style="list-style-type: none"> <li>If enrollees cancel at least 7 days before the course start date, they may request to be rescheduled into an alternate session date where seats are available. A \$50.00 USD rescheduling fee will apply.</li> <li>If enrollees cancel less than 7 days before the course start date, the rescheduling option will not be available and no refund will be issued.</li> </ul>	
<i>In the event of extenuating circumstances, please contact <a href="mailto:djohns39@illinoistech.edu">djohns39@illinoistech.edu</a> or <a href="mailto:mnatal@illinoistech.edu">mnatal@illinoistech.edu</a></i>	

**STEP 3: COMPLETE PRE-COURSE REQUIREMENTS (BY COB April 21, 2026)**

After enrolling, you will receive an enrollment confirmation email from [noreply@asorb.com](mailto:noreply@asorb.com) with directions for accessing the course requirements. Please check spam or junk mail.

1	<b>Complete the Instructor Skills Overview Module:</b> Access via the course landing page.
2	<b>Submit the below documentation <a href="mailto:djohns39@illinoistech.edu">djohns39@illinoistech.edu</a> or <a href="mailto:mnatal@illinoistech.edu">mnatal@illinoistech.edu</a>:</b> <ul style="list-style-type: none"> <li>Signed FSPCA Lead Instructor Waiver (access via the course landing page)</li> <li>Photo ID (with sensitive info removed)</li> </ul>

**PRE-COURSE RECOMMENDATIONS**

Prior to attending the FSPCA FTR Combination Course, we strongly recommend that you re-read the Food Traceability Final Rule (FTR) as well as other available FTR-related guidance found at: <https://www.fspca.net/ftr-lead-instructor-applicants> (click on the Materials and Resources Tab)

**COURSE REQUIREMENTS**

1	Enrollees are <b>required</b> to arrive 15 minutes prior to the course start time each day.
2	Enrollees are <b>required</b> to be present for the entire combination course. <b>Late arrival and/or early departure will prevent issuance of certificate.</b>
3	<ul style="list-style-type: none"> <li>A link to an online course evaluation will be provided to you after successful completion of the combination course.</li> <li>Enrollees are <b>required</b> to fill out the course evaluation. Enrollees will have <b>72 hours</b> to complete the evaluation.</li> <li>Once the evaluation is completed you will receive an email with instructions on how to download the <i>FSPCA Food Traceability Rule (FTR) Participant and Lead Instructor</i> certificates of completion.</li> </ul>

**ON-SITE ARRIVAL INSTRUCTIONS**

- All guests who wish to park at the facility **must** have their name on the approved parking list. Please email [djohns39@illinoistech.edu](mailto:djohns39@illinoistech.edu) or [mnatal@illinoistech.edu](mailto:mnatal@illinoistech.edu) **no later than April 21, 2026** to add your name to the parking list.
- Enter through the front entrance on the west side of the building.
- Check in with security at the front desk. You will be required to sign in and show your state ID, passport or government credentials.
- Once checked in, you will receive a guest badge and be escorted to the conference room.
- If you need additional support, please contact [djohns39@illinoistech.edu](mailto:djohns39@illinoistech.edu) or [mnatal@illinoistech.edu](mailto:mnatal@illinoistech.edu).