

## Project Design Phase-Part 2

Date	4 November 2023
Team ID	NM2023TMID02112
Project Name	Food Tracking System
Maximum Marks	2 Marks

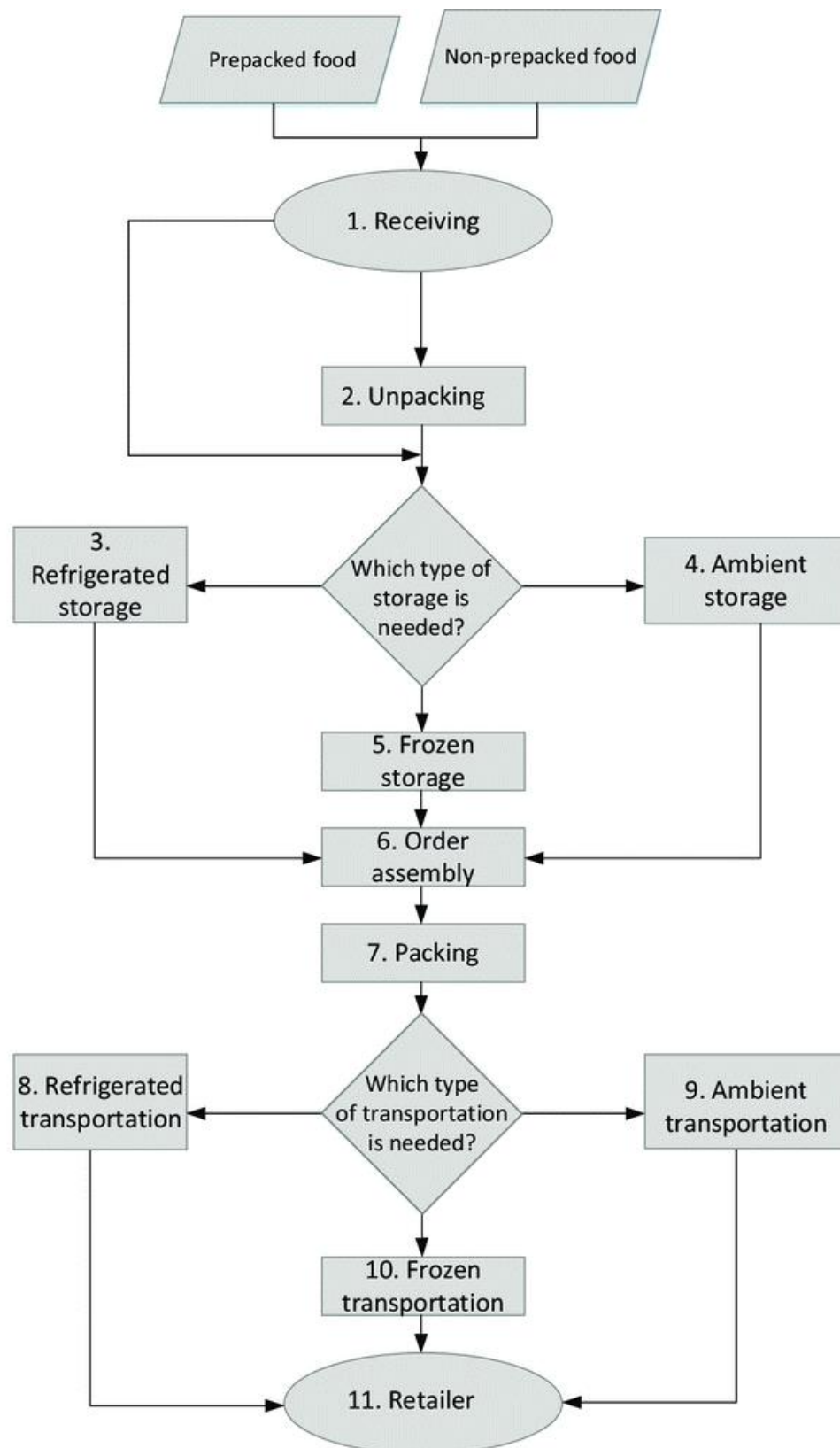
### Requirements Analysis (Functional, Operational, Technical)

- Identify stakeholders. ...
- Elicit stakeholder needs and requirements. ...
- Model needs and requirements. ...
- Retrospective. ...
- Define an integrated set of needs. ...
- Define product requirements. ...
- Sign-off and baseline.
  - Functional requirements define what a product must do, what its features and functions are.
  - Non-functional requirements describe the general properties of a system. They are also known as quality attributes.
  - Conceptually, requirements analysis includes three types of activities: **Eliciting** requirements: (e.g. the project charter or definition), business process documentation, and stakeholder interviews. This is sometimes also called requirements gathering or requirements discovery.

### FLOW CHART:

In 2017, EFSA published a 'simplified' food safety management system (FSMS) for certain small retail establishments (butcher, grocer, baker, fish and ice cream shop) based on the application of prerequisite programs (PRP) criteria. The aim of this opinion was to develop similar FSMSs for other small retail enterprises including retail distribution centers, supermarkets, restaurants (including pubs and other catering activities) and food donation. The latter presents several novel food safety challenges because donated food may be nearing the end of its shelf-life and several actors are involved in the food donation chain, each reliant on each other to assure food safety.

In this opinion, the simplified approach to food safety management is presented based on a fundamental understanding of processing stages and the activities contributing to increased occurrence of the hazards (biological, chemical (including allergens) or physical) that may occur. Control is achieved using PRP activities as previously described but with a modified 'temperature control' PRP and the addition of PRPs covering shelf-life control, handling returned foods, shelf-life evaluation for food donation, allocation of remaining shelf-life, and freezing food intended for donation. Examples of the simplified approach are presented for retail distribution centres, supermarkets, restaurants and food donation. © 2018 European Food Safety Authority. EFSA Journal published by John Wiley and Sons Ltd on behalf of European Food Safety Authority.



Legend for flow charts:

- ▭ process step
- start-end of production process
- ▭ raw materials, intermediate product or final product
- ◇ decision between different possible production steps

Fig. Flow Chart for Food Tracking system