

Food Safety QA Management Advanced



Updated: 12 May 2011

Three days \$1045 inc GST

Course Outline

This comprehensive course covers the key elements required for those persons who have been appointed to manage a food safety based quality assurance program, who have no prior management skills, or for those persons wishing to gain professional development skills to enable them to move into a quality assurance management role and follows on from the Food Safety QA Management course.

Course Content

- Management of high risk processes
- Good laboratory practices and Professional development
- Budgeting including cost of quality and trend analysis/statistical analysis
- Managing contract manufacture and Intellectual property management
- Managing multi shift and multi site manufacture
- Crisis management, Product Recalls and Problem Solving
- Emerging food safety Standards and understanding social accountability

What's included with the course fee?

Course notes, certificate(s), lunch and morning/afternoon refreshments. This course will be subject to assessment throughout the course and via submissions on completion of the course content.

Prerequisites:

You will need to provide evidence of attendance at the Food Safety Quality Assurance Management Course.

Who Should Attend?

Food industry professionals in production, R&D, quality assurance / quality control or management who wish to obtain a practical understanding or those who wish to become a QA Professional.

What to bring? A calculator.

Competencies Issued Upon Completion

A total of 9 competency units are offered upon successful completion of this course from the National Food Processing & Business Training Packages. Please refer to the course outline for a full list of competency units offered.

Please print clearly.

Course Location: _____ Course Date: _____

Title (Mr/Mrs/Ms): _____ First Name _____ Last Name: _____

Company: _____ Job Title: _____

Company Postal Address: _____ Postcode: _____

Phone: _____ Fax: _____ Mobile: _____

E-mail: _____ Special Needs: _____

How did you hear about this course? HACCPtown website Magazine Referral from colleague/supervisor Attended course previously
 Brochure Email Phone contact

I will pay by: Cheque payable to Advancing Food Safety Pty Ltd Purchase Order No. (if applicable): _____

Direct Deposit (bank details will be supplied on invoice, please quote invoice number when making a payment)

Credit Card: Mastercard Visa American Express (3.5% Surcharge applies)

Name: _____ Signature: _____

Card No. _____ Expiry Date: _____