

# Internal Food Safety Auditor



Updated: 12 May 2011

## Two days \$935 GST free

### Course Outline

An integral part of all auditable standards includes the ability of a business to internally review or audit their food safety program's procedures and practices on a regular basis. This two-day course aims to give the participants the necessary skills and knowledge required by these standards to conduct internal audits, with a specialised focus on food safety programs and pre-requisite programs. The course is presented by industry-experienced auditors who will teach you proven techniques & practices for successful auditing of your business's or your suppliers documentation and practices by the incorporation of practical workshops and role playing exercises.

### Course Content

- Principles of quality assurance
- Principles of HACCP (overview)
- Auditing principles & techniques
- Optional assessment
- Internal auditing requirements of standards
- Food safety program requirements – what makes it effective
- Development of internal audit checklists
- How to effectively report on audit findings

### What's Included with the course fee?

Course notes, Certificate of Attainment, lunch and morning/afternoon refreshments. All you need to bring is a pen.

### Prerequisites:

Ideally participants should have the following skills or background:

- Technical training in food processing or food safety
- Experience in supervision of food processing
- Quality assurance/quality control responsibilities

### Who Should Attend?

Anyone who is involved in an internal food safety auditing program within an organisation maintaining a food safety or HACCP based program.

### Competencies Issued

Upon successful completion of the assessment the following competency units are issued from the National Food Industry Training Package - FDFCQRFS3A, FDFOPTA3A, FDFIMMA4A & FDFPHGMP3A (AQF Level 3).

### 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: \_\_\_\_\_