

# Lead Food Safety Auditor



Updated: 12 May 2011

## Five Days \$2200 GST free

### Course Outline:

This course meets the knowledge requirements of the Food Safety Auditor certification and has been certified with RABQSA International for that purpose. This is an examinable course and covers the requirements of the Food Safety and Regulatory Standards and what an auditor would be expected to understand when undertaking a food safety audit. The course presents the methodology in accordance with the requirements of ISO 19011 ensuring that audits are planned, conducted, reported and documented in a systematic and thorough manner. The course is presented by experienced, practicing and registered Lead Food Safety Auditors.

### Course Content

- Food Legislation
- Customer Requirements
- Quality Assurance
- Food Safety Programs
- Principles of HACCP
- HACCP Support Programs
- Types of Auditing
- Principles of Auditing
- Conducting Audits
- 2 hour practical exam

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

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

### Prerequisites:

Ideally participants should have the following skills or background:

- At least two years experience in food manufacturing or equivalent
- At least two years experience in quality assurance/quality control function in the food industry
- A knowledge of HACCP via at least a two day training course presented by a recognised provider understanding of food safety issues.

### Competencies Issued

Upon successful completion of assessment the following competency units are offered from the National Food Industry Training Package – FDFTECCCS4A, FDFFSACA, FDFFSCHZA, FDFFSCOMA, FDFFSFCSAA (AQF Level 4)

### Who Should Attend?

Anyone who will need to undertake lead food safety audits.

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: \_\_\_\_\_