

Internal Food Safety Auditor

COURSE DATES & BOOKING
www.chadderton.com.au

COURSE DESCRIPTION

Internal auditing of the food safety and quality management program is an important verification activity for any food business. This important step ensures that the practices and procedures in your Food Safety Management Program are working and being followed.

Operating an effective program using trained and competent auditors is a requirement for most of the current food industry and retailer led standards.

Internal Auditing programs will also enable you to continually improve your systems, identifying any potential issues much sooner.

The course uses a mix of classroom presentation, role play activities, and a detailed case study based audit to provide attendees with an opportunity to practice applying the knowledge and approaches being covered.

WHAT YOU WILL LEARN?

- ▶ How to plan, prepare for, conduct, and report on an internal audit against a food safety and quality management program.
- ▶ A best practice approach to conducting internal audits, including reference to the requirements of current industry and retailer led standards for food safety and quality management programs.
- ▶ Practical skills to apply when conducting an audit.

WHO SHOULD ATTEND?

It is a requirement of most major customer standards to have an internal audit system in place. This course is designed to help attendees develop their auditing knowledge and skills in line with international best practice.

Ideal for QA Managers, HACCP team members and business owners who are responsible for maintaining a HACCP based Food Safety Management Program.

WHAT YOU WILL GET?

A Nationally Recognised **Statement of Attainment** issued by William Angliss Institute RTO 3045 for the following units of competency:

- ▶ **FDFAU4001A** Assess Compliance with Food Safety Programs



The knowledge and skills required to conduct an internal audit of a food safety and quality management system.

WHAT TO BRING?

All materials are supplied.

PREREQUISITES

Previous completion of a 2 or 3 day HACCP course is strongly advised. A good understanding of written and spoken English is required to undertake this course.

COST : \$980 (GST EXEMPT) DURATION: 2 DAYS (9AM TO 5PM)

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