



## Training with Food Safety Plus

### Accredited

1

Food Safety Plus is a Registered Training Organisation and is also nationally accredited to issue RABQSA Certificates of Attainment for food safety, quality, environment and lead auditor training. This means nationally recognised, permanent, portable qualifications that can be used for life.

### Service focused

2

We are friendly and approachable. We listen. We work to develop an ongoing relationship with our clients, with services provided on an agreed schedule that best meets your needs.

### Understanding

3

We take into account your objectives and resources to provide innovative, cost-effective solutions. We specialise in on-site customised training to offer greater returns on your investment.

### Expertise

4

We are a leading provider of professional training. We provide both expert knowledge and experience to ensure your organisation's goals are achieved both efficiently and effectively.

# Working together



Working with Food Safety Plus is straight forward. We want your business and work hard to provide effective training solutions. Onsite training where we bring training to you, gives you control over when, where, and how courses are delivered. It is a highly time and cost saving advantage that delivers real benefits.

## Onsite training

Make an enquiry

Obtain a quotation

Accept quote & schedule a program



Program	Level	Program Title	Duration
Food Safety	Introductory	Introduction to HACCP & Food Safety	1 day
	Intermediate	Food Safety Management Systems	2 days
	Intermediate	Internal Food Safety Auditor	2 days
	Advanced	Lead Food Safety Management Systems Auditor	5 days
Quality	Introductory	Demystifying ISO 9001:2008	1 day
	Intermediate	Quality Management Systems	2 days
	Intermediate	Internal Quality Auditor	2 days
	Advanced	Lead Quality Management Systems Auditor	5 days
Environment	Introductory	Understanding ISO 14001:2004	1 day
	Intermediate	Environmental Management Systems	2 days
	Intermediate	Internal Environmental Auditor	2 days
	Advanced	Lead Environmental Systems Auditor	5 days

Contact **Food Safety Plus**

t: 08 9477 5436

e: [enquiries@foodsafetyplus.com.au](mailto:enquiries@foodsafetyplus.com.au) | w: [www.foodsafetyplus.com.au](http://www.foodsafetyplus.com.au)



# Internal & External Auditor

## Internal Auditor

2 days

Gain core skills in implementing and conducting internal audits. This course will benefit those who are responsible for conducting internal audits of their management system, either individually or as a member of an audit team.

### Course Content

- Defining an internal audit
- Plan, prepare and carry out an internal audit.
- Using interpersonal and interview techniques
- Reporting internal audit findings

### Learning Outcomes

On successful completion of the program, participants should be able to...

- Gather, analyse and evaluation information and evidence
- Report and communicate audit findings
- Participate in entry and exit meetings.

On successful completion of the assessments participants will be issued with:

#### Certificate of Attainment

RABQSA – AU Management Systems Auditing

#### Statement of Attainment

BSBAUD402B Participate in Quality Audit

## Lead Auditor

3 days

Receive concentrated and practical training in the practices required to plan, organise, and conduct then follow-up an effective audit in accordance with the requirements of ISO 19011:2002. This program provides extensive use of case studies, team activities and discussion.

### Course Content

- Planning and preparing audits, including preparation of audit plans and checklists
- Conducting on-site audits using effective information gathering techniques
- Evaluating of audit findings
- Reporting and communicating audit findings
- Follow up activities including corrective and preventive action

### Learning Outcomes

At the conclusion of the workshop, participants should be able to...

- Plan, manage, conduct and followed-up in accordance with the guidelines of ISO 19011.
- Apply the audit principles, activities and procedure to the management system of an organisation

On successful completion of the assessments participants will be issued with:

#### Certificate of Attainment

RABQSA – AU Management Systems Auditing

RABQSA – TL Managing Audit Teams

#### Statement of Attainment

BSBAUD503B Lead a quality audit

BSBAUD501B Initiate a quality audit

BSBAUD402B Participate in a quality audit

BSBAUD504B Report on a quality audit

## GET QUALIFIED !

Food Safety Plus offers you RABQSA and Nationally Recognised training. We will gladly assist you with course selection, customisation & scheduling to best meet your needs.



## Regulatory Food Safety Auditor

This program is specifically designed for those who wish to conduct regulatory foods safety audits as an authorised officer or approved auditor. The Regulatory food safety program has been presented to government agencies around Australia with over 400 successful participants.

### Achievement

On successful completion of the assessments participants will be issued with:

#### Statement of Attainment

FDFAU4001A Assess compliance with food safety programs, FDFAU4002A Communicate and negotiate to conduct food safety audits

FDFAU4003A Conduct food safety audits and FDFAU4004A Identify, evaluate and control food safety hazards



Contact **Food Safety Plus**

t: 08 9477 5436

e: [enquiries@foodsafetyplus.com.au](mailto:enquiries@foodsafetyplus.com.au) | w: [www.foodsafetyplus.com.au](http://www.foodsafetyplus.com.au)

# Quality Management



## Demystifying ISO 9001:2008

1 day program

Gain a clear understanding of ISO 9001 standard and its terminology. Learn current management system concepts and apply these to your organisation.

### Course Content

- Introduction and Development of Quality
- Structure and intent of ISO 9001 of a management system
- Principles of Quality Management
- Overview of the new revised 2008 edition and continuous improvement.

### Learning Outcomes

By the end of the course, participants should be able to:

- Understand the fundamental requirements of the **ISO 9000** series
- Identify situations within their own organisations that satisfy the quality management standards
- Identify processes within their own organisations that must be controlled or improved.

### Achievement

Participants will receive a Statement of Professional Development

## Quality Management Systems (ISO 9001)

2 day program

Undertake comprehensive training in the latest theory and practice in applying ISO 9001 to an organisation and its quality management system. This course forms part of the lead quality auditor program.

### Course Content

- Overview of the ISO 9000 series
- Benefits of a management system
- Process and Systems Approach
- Principles of Quality Management
- Explanation of each clause of the standard
- Process Mapping
- Implementing a quality system

### Learning Outcomes

At the conclusion of this program, you should be able to...

- identify the quality management system requirements and apply these to your organisation
- undertake performance improvement of a quality system

### Achievement

On successful completion of the assessments, participants will be issued with a

- Certificate of Attainment **RABQSA – QM** Quality Management Systems



# Food Safety & Security



## Introduction to HACCP

1 day program

Our 1 day introductory HACCP workshop will equip your staff with a general understanding of Hazard Analysis and Critical Control Point (HACCP) systems, and supporting hygiene programs. This course will benefit those working within a food safety system based on HACCP.

### Course Contents

- Requirements of Codex Alimentarius (HACCP) and the Food Standards Code
- 7 principles of HACCP;
- Identification and risk assessment of food safety hazards;
- Document and record keeping requirements.

### Learning Outcomes

On successful completion of this program, participants should be able to...

- Explain the preliminary steps and principles of HACCP
- Explain the various support programs essential for food hygiene

### Achievement

Participants will receive a Statement of Professional Development

## Food Safety Management Systems

2 day program

This 2 day comprehensive workshop is designed for managers, supervisors, and quality personnel who require a more thorough understanding of food safety systems. This course forms part of the food safety lead auditor program.

### Course Contents

- Development of Codex HACCP
- Legal and Ethical Requirements
- Preliminary Steps to HACCP
- Principles of HACCP
- Conduct a Hazard Analysis
- CCP Determination
- Develop a Hazard Audit Table
- Review a verification Schedule
- Establish documentation and record keeping
- ISO 22000:2005 Food Safety Management Systems
- HACCP Support programs
- Case studies (group exercises) are used extensively

### Learning Outcomes

On successful completion of this program, participants should be able to...

- identify the food safety management system requirements and principles of Codex HACCP and apply the requirements of these standards to an organisation.
- undertake performance improvement of the food safety system

### Achievement

On successful completion of this course and post course assessment, participants will receive:

- Certificate of Attainment **RABQSA – FS Food Safety Management Systems**
- Statement of Attainment **FDFAU4004A Identify, evaluate and control food safety hazards**



Contact **Food Safety Plus**

t: 08 9477 5436

e: [enquiries@foodsafetyplus.com.au](mailto:enquiries@foodsafetyplus.com.au) | w: [www.foodsafetyplus.com.au](http://www.foodsafetyplus.com.au)