

Food Safety Management Systems

2 days

Our most popular course. This is the first two days of the Food Safety Lead Auditor Course and provides participants with a strong understanding of the management systems necessary to produce food in compliance with Codex Alimentarius, Food Standards Code and Standard ISO 22000:2005.

Who should attend

This course is designed for managers, supervisors, food safety practitioners, environmental health officers and those who undertake assessments and verification of food safety management systems.

Course Content

- + Course Introduction
- + Introduction and Development of Codex HACCP & Food Safety
- + Legal and Ethical Requirements
- + Requirements of HACCP Steps 1-9
- + Selecting a HACCP Team
- + Describing a product
- + Conduct a Hazard Analysis
- + CCP Determination
- + Requirements of HACCP Steps 10-12
- + Develop a Hazard Audit Table
- + Reviewing a verification Schedule
- + Establish documentation and record keeping - Principle 7
- + Food Safety Management Systems
- + GMP Overview
- + Case studies (group exercises) are used extensively for both days

Learning Outcomes

At the conclusion of this programme, 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

Course Qualifications

On successful completion of the course assessment, participants will receive a Certificate of Attainment for the following internationally recognised competency:

- + **RABQSA – FS Food Safety Management Systems**

This qualification allows participants to apply to RABQSA International to become a provisional auditor when combined with the AU and TL competencies which we also offer.