

Food Safety Lead Auditor training course

How you will benefit

This enjoyable five day course provides you with a practical understanding of the practices required to lead, plan, organise, conduct and follow-up an effective food safety HACCP audit in accordance with the international standard ISO 19011. You will get essential food safety skills and knowledge from friendly professional food scientists and auditors with years of hands-on experience.

Who should attend

This intensive training course will benefit those responsible for planning and implementing food safety programs covering internal audits, supplier audits, regulatory audits or independent third party audits. Participants may come from any food industry background including aged care, food service, government, hospitality, manufacturing and certification providers

Course Contents

This course includes:

- + general principals of food hygiene, HACCP and the Food Standards Code;
- + identification and risk assessment of food safety hazards;
- + documentation and record keeping requirements;
- + planning and implementing audit programs
- + planning, organising and conducting assessments and audits, including preparation of checklists, designing audit plans and writing effective audit reports
- + human aspects of assessments and audits including effective information gathering techniques
- + qualifications and characteristics of effective auditors

Course Qualifications

On successful completion of the course assessments participants will be issued with a Certificate of Attainment in:

- + RABQSA-FS Food Safety Management Systems
- + RABQSA-AU Auditing Management Systems
- + RABQSA-TL Managing Audit Teams



These qualifications allow participants to apply to RABQSA to become a provisional auditor

The following Statements of Attainment will be issued under arrangement with the Australian Institute of Management (WA) Inc.

- + FSFFSACA Assess compliance with food safety program
- + FDFFScoma Communicate and negotiate to conduct food safety audits
- + FDFFSCFsaa Conduct food safety audits
- + FDFFSCHZA Identify, evaluate and control food safety hazards

These units are mandatory for those wishing to apply to become a regulatory food safety auditor.

Duration

5 days (40 hours)