

Our Services



Recruitment

Understand your business & identify your needs
Manage the recruitment process | Shortlist
90-day candidate guarantee



Training

In-house | Classroom | Virtual Classroom
Australian RTO No. 45344
SQFi | Freshcare | Exemplar Global



Consulting

Food Safety Programs | HACCP | SQF | BRC
FeedSafe | Coles/Woolworths | ISO9001
Dairy, Fish & Meat | QANTAS & Spotless



Audits

HACCP Audits | Food Safety Audits
Supplier Audits | Internal Audits



Cook Chill

QMS Audits' 3 day, Cook Chill Training has been designed to give Quality Managers and Auditors a detailed understanding of cook chill.

You will learn the skills and knowledge required to support an audit of food safety programs that include extended life cook chill processes.

This applies to cook chill products which are minimally heat-processed and foods distributed as chilled products with defined shelf-life. It supports relevant legislation, such as food standards contained in the Food Standards Code and industry codes of practice relating to the validation and verification of a HACCP-based food safety program.

You will be taught to understand pathogen survival and growth characteristics, principles of heat treatment and chilling, including examination of heat treatment, cooling, storage and shelf-life parameters. We will also discuss food preparation methods, including sous vide and principles of packaging, including the use of vacuum sealing.

Course Duration: 3 days plus post course assessment

Prerequisite:

FBPAUD4002 Communicate and negotiate to conduct food safety audits

FBPAUD4003 Conduct food safety audits

FBPAUD4004 Identify, evaluate and control food safety hazards

Assessments: A small amount of post course assessment and once completed successfully you will achieve the following unit of competency:

FBPAUD5002 Audit a cook chill process

QMS Audits Training is a Registered Training Organisation (ID 45344)

At QMS Audits we love training so much that we offer specialised courses, which will satisfy certification requirements as well as drive food safety. 3 options to study: In-House at your facility, in the Classroom and instructor-led Virtual Classroom.

If you need any help or advice in booking this training, would prefer to pay over the phone or be invoiced, please call us on **1300 404 505**.

