

Our Services



Training

HACCP Training | Basic HACCP (2hr/4hr)
Food Fraud/Defence | Freshcare
HARPS | Internal Auditor



Consulting

HACCP | SQF & BRC | ISO9001
FeedSafe | Coles/Woolworths
Dairy, Chicken, Fish & Meat | QANTAS



Audits

HACCP Audits | Food Safety Audits
Supplier Audits | Internal Audits



HACCP Workshop

HACCP Principles and Applications

QMS Audits' nationally recognised training is delivered as a 2-day workshop. Participants also complete a small amount of post-course assessment. The assessments are based on tasks completed for a HACCP, Freshcare, BRC or SQF audit.

Our course has two units of competency:

FBPFSY2001

Implement the Food Safety

Program and Procedures.

FBPFSY3002 Participate in a HACCP Team.



On the first day, we examine the food standards code.

Students write up their own toolbox talk – combining requirements of the

Food Standards Code with internal company requirements, training matrix, discuss contamination, monitoring and Prerequisite Programs.

On Day 2, we write up a basic HACCP Plan from flow chart through to HACCP Audit Table and then Verification Schedule

Assessments

Pre-course self-assessment.

Write and deliver a GHP, CCP and QCP Toolbox talk, Training Matrix

Observation Checklist

Exam – 1 hour

HACCP Portfolio (HACCP Team, Product Description, Flow Chart, Hazard Analysis, HACCP Audit Table, Verification Schedule)

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