

The Systems 3 Group Training...
ensuring businesses meet their key commercial, risk and social objectives.

- ✓ *Want to get qualified to do Food Safety Audits?*
- ✓ *Want to learn how to establish systems for food safety management?*
- ✓ *Learn up-to-date audit review processes based on current, real-life examples.*

Food Safety Management Systems Auditor Training—AFS01 (4 days)

Course Description

Get **practical knowledge and the latest information** from the field:

- Understand effective Food Safety Quality Management Systems based on industry benchmarks and standards
- Interpret and apply ISO 19011 audit steps and monitoring to ensure you're on track with the most efficient system possible
- Interpret the ISO 22000 standard (ISO 9001 + HACCP) in developing or reviewing Food Safety systems
- Understand GMP's, PRP's, RMP's, Food Safety risks and the application of root cause analysis to non conformances

Who Should Attend?

- Regulatory Auditors
- Verification Agency Staff
- Health Protection and Food Safety Officers
- Food Safety Managers and Document Controllers
- Food Safety and HACCP Teams
- Internal Auditors
- Primary and Secondary Processors
- Restaurant Staff
- Food Safety Consultants
- System Managers

You get to learn from real-life examples...

Our course trainers are also consultants to the top-end of town clients... this ensures **all course material is based on real-life examples** using a detailed and practical approach to performing audits against the ISO 22000.

Also included in the course

- Your own copy of ISO 22000
- Morning and afternoon tea and lunch, every day
- **Course Manual: FSMS Auditor Training, S3G.**

Day 1—Introduction to Audit and Quality concepts

Auditing

- Audit terms and definitions
- Objective evidence, information and verification
- Interview, observation and documentation
- Compliance and effectiveness
- Audit schedules
- Objectives, scope and criteria

Food Safety

- Organisations and processes
- Food Safety Management systems
- HACCP, GMP's, PRP's and RMP's.
- Documentation structures
- Critical Control Points and Limits
- Food Safety Risk Management

Day 2—Understanding Standards Regulations and Objective Evidence

- International standards
- ISO 22000, ISO9001 HACCP & other criteria
- Risk management
- Detailed review of ISO 22000 and objective evidence for each requirement of IS22000
- Accreditation, certification, verification and approval

HOW TO REGISTER

Price: \$2200pp
(inc GST)

Phone: 0438 767 747

? Questions

info@s3g.com.au

Course Calender

www.s3g.com.au

S3G offer public courses in
Brisbane and Melbourne.



“ Great course, well organised, presented well and gave me a lot of insight for my organisations next round of certifications. ” Brisbane, QLD

Day 3—Time to Conduct an Audit

- Critical first steps in initial contact—pre-audit visit and documentation, document review
- The audit plan, itinerary and notification
- Get your team on track—allocating tasks, working documents, checklists
- Efficiency—the importance of process focused checklists
- How to open meetings and communicate the audit methods and process
- The roles and responsibilities of guides and 3rd party observers
- Sampling and how to collect and verify information
- How to evaluate audit findings

Day 4—Crucial post-audit steps—reporting and follow-up

- Understand the next step—audit conclusions and non-conformity reports
- Understanding audit reporting; preparation, authorisation and distribution of information
- What's last? Audit follow-up; how to complete the audit and what's expected in follow-up

Course Approvals



S3G is an Exemplar Global (formerly RABQSA International) approved training provider. Successful completion of all assignments will lead to attainment of the following knowledge competency units:

Exemplar Global-AU: Management systems auditing
 Exemplar Global-FS: Auditing food safety management systems
 Exemplar Global-QM: Auditing quality management systems - (optional)
 Exemplar Global-TL: Leading management system audit teams

There are however further requirements to register as a food safety auditor with Exemplar Global.

Our trainers are not 'career' trainers.

Instead, our trainers are experts in the industry—called upon by internationally recognised clients, often at crisis time.

This means students of our courses benefit from real-life, in-field experience and knowledge, with much of the case studies used in training coming directly from the field.

The bottom-line advantage to clients means students acquire practical knowledge at the front of their industry trends.

Group Discount (all public courses, 1 booking) : 3+ people 5% off total (within the same organisation)
 5+ people 10% off total (within the same organisation)

Enquire about our *On-Site Courses*

Business Excellence:

- Strategic Planning (OE1)
- Process Analysis and Review (OE2)
- Customer Service (OE3)
- Continual Improvement (OE4)
- Human Resources (OE5)
- Marketing (OE6)
- Communication (OE7)
- Change Management (OE8)
- Project Management (OE9)
- Productivity and Efficiency (OE10)

Quality:

- Developing A Practical Quality Management System (MQ01)

Environmental, Health & Safety:

- Developing A Practical Environmental Management System (ME01)
- Environmental Awareness Training (ME02)
- Environmental Health & Safety Internal Auditor (EHS02)

Auditing

- Audit Programme Management (AA01)
- Process Auditing (AA02)
- Integrated Auditing (MA03)

OR:

We can address your **specific, key business and training requirements**. Please contact us for a **tailor-made, on-site course** proposal.

We have trained over 12,000 students and represent over 200 blue-chip clients internationally.



“ It was the round table and frank discussions regarding the outcomes that gave me the understanding of the full requirements of our audit process. ” Melbourne, VIC