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:
- FDFFS2001A Implement the Food Safety Program and Procedures FDFTEC3001A 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)

Price: $1,250.00