

# 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



# Food Safety Culture

Food Safety Culture is a mandatory requirement of Codex HACCP 2020, BRC, SQF and FSSC22000.

Food Safety Culture is the level of importance and priority a company places on its food safety. It is a key requirement of all the GFSI standards including BRC, SQF, FSSC22000 and HACCP Codex 2020.

In our 1 day Food Safety Culture training we walk through the practical meaning of a good food safety culture. We will teach you how to comply with food safety culture requirements for GFSI standards, Woolworths Supplier Excellence and Coles CFMSR retailer requirements.

The following elements will be covered in our Food Safety Culture training.

- What is Food Safety Culture
- 5 GFSI dimensions of food safety culture
- How to write a food safety culture improvement plan
- How to set objectives and measure food safety culture
- Practical implementation to improve food safety culture at all corporate levels including shopfloor and senior management level

QMS Audits Food Safety Culture training has been designed to offer senior managers, quality managers and production managers an understanding of food safety culture.

We offer a series of templates to assist in writing up a food safety culture plan. Our templates and plan have been honed to achieve both simplicity and effectiveness resulting in clients achieving solid results during many audits.

At QMS Audits we love training! We love it so much that we have designed a range of specialised courses, which will satisfy certification requirements as well as drive food safety and quality. We offer 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**.

**Price: \$695** +GST

Per person or ask us for group rates for In-House Training



Course duration: 1 day