

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



HACCP Appreciation

HACCP Appreciation is a four hour training session structured to give participants a basic snapshot of the requirements of the Food Standards Code and HACCP.

Participants gain an understanding of Good Hygiene Practices (GHP) and why these are important and need to be followed. The facility supplies QMS Audits with established CCPs and QCPs prior to the training. These are explained in detail along with monitoring requirements (records).

This course has been designed to give production supervisors and operators an understanding of basic food safety, contamination and their responsibilities towards maintaining HACCP or other certifications.

You can expect some lively debate as we facilitate class discussions around participants real world experiences.

Previous participants have come from a range of industries including logistics, meat and poultry industries, fruit and vegetable growers and FMCG manufacturers.

Course duration: 4 hours

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: \$360 +GST

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

qms audits
Food Safety Management & Training