

QA for Supervisors Training



Course Outline

The QA team often carry the burden of all the development, implementation and on going management of a HACCP and QA system. The personnel supervising the purchasing, production, processing warehousing and distribution, and even plant maintenance, are involved, but not always fully committed to the running of the QA/HACCP/Food safety system. Supervisors may know their own job very well but be intimidated by all the jargon, they may be new in the role, or just have never been exposed to QA/HACCP/Food safety system in the past. This course will assist supervisors to learn about QA and HACCP principles so they can play a greater role in the ongoing running of the system and the people in it.

Course duration

2 day

Course content

- Importance of QA/HACCP/Food Safety in a modern food business
- Summary of the regulations – what we must do!
- What is QA, HACCP, Origins of them & benefits for supervisors and the business
- Main hazards of concern to the food industry – microbiological, chemical, physical

- Quality and food safety issues and how they impact on the supervisors performance
- Terminology/definitions used in QA and HACCP
- How Good Manufacturing Practices, Standard Operating Procedures and HACCP are linked
- The important QA/HACCP/Food Safety information in the supervisors' area

Prerequisites

Nil

Who should attend?

Meat industry supervisors or staff at all levels.

Competencies issued

Participants who attend may choose to be enrolled and undertake assessment in either the Unit MTMMP79C "Participate in ongoing development and implementation of a HACCP and QA system"

Course fee includes

- Professional trainer experienced in HACCP and QA systems.
- Detailed workbook including case examples.
- Venue costs, morning and afternoon tea, lunch.

Symbio Alliance, 44 Brandl Street, Eight Mile Plains QLD 4113
Training contact: Vicki Treadwell vtreadwell@symbioalliance.com.au

Ph: 3340 5721 Fax: 3219 0333
ABN: 93 621 286 928