



COURSE GUIDE

2023

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CONTENTS

WELCOME	3	FOOD MICROBIOLOGY	11	BRCGS Global Standard for Food Safety Issue 9: Lead Auditor Training	
WHY TRAIN WITH US?	4	Food Microbiology Techniques and Analysis			
Three Modes of Delivery		Cook Chill			
HACCP TRAINING	5	40 Hours of Food Microbiology - Combined Food Microbiology and Cook Chill		AUDITOR ACADEMY	18
HACCP Principles and Applications				Learn How. Understand Why.	
Advanced HACCP		BEYOND HACCP – THE GFSI MOUNTAIN	12	Why the Auditor Academy?	
HACCP Principles and Applications 3-Day		GFSI, RETAILER AND QSR CONSULTING	13	How does Lead Auditor Food Safety course work?	
HACCP	6	We are quick!		Internal Auditor - Food Safety	19
HACCP for Cleaning		We know what good looks like		Lead Auditor Extension – Food Safety	
HACCP for Pest Control		We achieve high audit scores		Lead Auditor - Food Safety	
HACCP for Stock Feed		LICENSED SQFI TRAINING CENTRE	14	40 Hours of Food Microbiology	20
HACCP Refresher – 1 day	7	SQFI	15	Why is 40 hours of food microbiology an Important Benchmark?	
HACCP Refresher – 2 hours, plus question time		Implementing SQF Systems Edition 9 + HACCP Refresher		ISO 14001:2015 Environmental Management – Internal Auditor	21
HACCP Introductory for Senior Leaders		SQF Systems Edition 9 Quality Systems		Other ISO Courses	
HACCP Appreciation		OTHER TRAINING	16	Other Food Courses	
HACCP CERTIFICATION	8	Freshcare Food Safety & Quality Edition 4.2		Internal Auditor – ISO 9001:2015 & ISO 19011:2018	
Do I need HACCP?		HACCP for Produce & Freshcare Edition 4.2		Lead Auditor – ISO 9001:2015 & ISO 19011:2018	
Why Choose QMS Audits?		Business Continuity/Crisis Management		EXEMPLAR GLOBAL GRADUATE PROGRAM	21
What can HACCP do for me?		VITAL® Allergen Management		HACCP & OTHER TRAINING REQUIREMENTS BY STANDARD	22
HACCP CERTIFICATION	9	BRCGS	17		
Case Study		BRCGS Global Standard for Food Safety Issue 9: Conversion for Sites			
OTHER FOOD SAFETY COURSES	10	BRCGS Global Standard for Food Safety Issue 9: Sites Training + HACCP Refresher			
Food Fraud and Food Defence (TACCP/VACCP)		BRCGS Global Standard for Food Safety Issue 9: Auditor Training			
Food Safety Culture		BRCGS Global Standard for Food Safety Issue 9: Conversion for Auditors			
Food Safety Supervisor					
Food Handler					



WELCOME

At QMS Audits our goal is to impart the knowledge and skills needed to help your company produce safe, quality food while developing your career.

We started delivering one course, HACCP Principles and Applications, seven years ago. This catalogue represents our largest training offering to date with 34 courses available.

Since opening in 2015 as a food safety consultancy, we have grown to become one of Australia's largest providers of accredited HACCP and risk-based training.

We have also remained an Australian owned and operated business and Registered Training Organisation (RTO ID 45344) since our inception, and take pride in our membership with Family Business Australia.

We deliver food safety and ISO training, consulting, auditing, recruitment and HACCP certification to all sized businesses Australia-wide.

We believe HACCP plans, HACCP certification, food safety and quality management systems should be **Simple, Realistic** and **Effective**.

Natasha Bowe
DIRECTOR
QMS Audits



HIGHLIGHTS

HACCP COURSES

We offer 10 different HACCP and HACCP Refresher courses, more than any other company in Australia. We launched our Advanced HACCP course in 2022, effectively creating Australia's first 4 day HACCP course.

🔖 Pages 5-7

AUDITOR ACADEMY

AUDITOR ACADEMY

Our Auditor Academy is an extension of QMS Audits and focuses on training the best auditors in the country. All our food safety auditing courses as well as our ISO auditing courses are now under the Auditor Academy portfolio.

🔖 Pages 18-21



SQFI TRAINING CENTRE

QMS Audits is an officially licensed SQFI training provider. We offer a range of SQF training courses run by trainers with a deep understanding of the SQF requirements.

🔖 Pages 14-15



BRCGS TRAINING

In December we became a BRCGS Approved Training Partner (ATP). Our trainers deliver conversion and full training against the updated BRCGS Issue 9 Standard.

🔖 Page 17



FRESHCARE:

We now offer Freshcare Edition 4.2 training for growers and packers to satisfy the HARPS requirements from Woolworths, Coles and Aldi.

🔖 Page 16

WHY TRAIN WITH US?

At QMS Audits we believe quality management systems and the training to implement them should be **Simple, Realistic** and **Effective**. Why complicate things when you can streamline them?

Simple - Our training is clear, straight-forward and meets GFSI and retailer standards and government requirements. No one wins with complicated training. Just like any system, it is too hard to implement.

Realistic - Our training gives businesses what is needed to improve systems, processes and sites so they comply. Businesses need realistic advice that matches their goals, not what someone else thinks they should shoot for.

Effective - Our training materials are based on quality management systems that consistently achieve high audit scores. Our trainers are also consultants who know how to customise templates to meet requirements and pass audits.

In keeping with our approach, we deliver training via a workshop style with structured class discussion and lots of short activities. To keep it simple we cap live-virtual training at 10 participants and classroom training at 12.

THREE MODES OF DELIVERY

CLASSROOM TRAINING

Delivered in person in Adelaide, Brisbane, Sydney, Melbourne and regional centres. For participants who want the traditional feel of classroom training.

LIVE VIRTUAL TRAINING

Trainer-led with the benefits of a traditional classroom, without the need for travel. Folders with assessment tasks are mailed out for easy access.

IN-HOUSE TRAINING

Usually a cost-effective option for four or more participants from the same company. We come to you in your workplace.

Note: The term class duration in our course descriptions throughout this catalogue applies to time spent in the classroom or in Live Virtual training with the trainer for accredited courses. These courses have units of competency and can be identified by the Nationally Recognised Training logo. Course outlines, including details of any post-course assessments for these courses, are available at qmsaudits.com.au

ALL OF OUR SERVICES



TRAINING

- FOOD SAFETY
- ISO



AUDITS

- HACCP CERTIFICATION
- SECOND AND THIRD-PARTY FOOD SAFETY AUDITS
- GOVERNMENT FOOD SAFETY AUDITS



RECRUITMENT

- MANUFACTURING FOR FOOD
- INDUSTRIES USING AN ISO STANDARD



CONSULTING

- FOOD SAFETY
- ISO

HACCP TRAINING

WHAT IS HACCP TRAINING?

HACCP training is undertaken by quality managers and co-ordinators, operations staff and directors, so they can maintain a HACCP program. Hazard Analysis Critical Control Points (HACCP) is an internationally recognised method of identifying and managing food safety risks. HACCP certification provides assurance that a HACCP-based food safety program is well managed.

📖 Pages 22-23 - HACCP training requirements by food standard



HACCP PRINCIPLES AND APPLICATIONS

This two-day course helps participants qualify to become part of a HACCP team, a HACCP team leader or an SQF Practitioner. Learn to apply the 7 principles of HACCP and develop pre-requisite programs for a HACCP plan. We supply the templates so participants can build or develop a HACCP plan. The training satisfies the requirements for HARPS, SQF, BRCGS, Woolworths Supplier Excellence, GlobalGAP, PrimeSafe, SafeFood Qld, AQIS, Dairy Safe Victoria and FSSC 22000. This course also covers the first unit required for food safety supervisor training, FBPFYSY2002.

CLASS DURATION: 2 DAYS

- Day 1: Focus on the Food Standards Code, bacterial growth and its control
- Day 2: Write up a HACCP plan as a class, and discuss pre-requisite programs

UNITS OF COMPETENCY:

- FBPFYSY2002: Apply food safety procedures
- FBPFYSY3002: Participate in a HACCP team



DELIVERY MODE:

- Classroom
- Live Virtual
- In-house

ADVANCED HACCP

Designed for participants who have already completed HACCP Principles and Applications and want to extend their knowledge further. The workshop effectively becomes Day 3 and 4, when combined with our HACCP Principles and Applications course.

CLASS DURATION: 2 DAYS

- Day 1: Focus on common food pathogens and validation of kill/reduction steps, examination of 8 types of hazards, including 3 more categories of hazards (radiation, food fraud and food defence)
- Day 2: Review of HACCP principles and different HACCP systems. We focus on standard operating procedures, customer complaint investigations, traceability and mass balance, and pre-requisite programs

UNITS OF COMPETENCY:

- FBPFYSY3003: Monitor the implementation of food safety and quality programs
- FBPFYSY5001: Develop a HACCP-based food safety plan



DELIVERY MODE:

- Classroom
- Live Virtual
- In-house

HACCP PRINCIPLES AND APPLICATIONS 3-DAY

Delivered in-house at your facility, this three-day workshop comes with assessments based on tasks completed for HACCP, Freshcare, BRCGS or SQF audits.

CLASS DURATION: 3 DAYS

- Day 1: Examine the Food Standards Code. Participants write up their own toolbox talk – combining requirements of the Food Standards Code with internal company requirements
- Day 2: Pre-requisite programs are explained in detail. Students are taught the importance of using effective pre-requisite programs to reduce risk and therefore remove reliance on an unnecessary number of critical or quality control points
- Day 3: Review of common food pathogens, their control and inclusion in a hazard analysis. As a class, we write up a basic HACCP plan

UNITS OF COMPETENCY:

- FBPFYSY2002: Apply food safety procedures
- FBPFYSY3002: Participate in a HACCP team
- FBPFYSY5001: Develop a HACCP-based food safety plan



DELIVERY MODE:

- In-house

HACCP

HACCP FOR CLEANING

This training is a key requirement of a simplified and cost-effective HACCP certification program for cleaning companies. Participants are given a series of templates to fill out that ensure the business meets the requirements of HACCP certification for cleaning of food businesses.

Participants learn how to write up procedures and what is required to conform with the HACCP program requirements. The process has three simple steps: training, completing templates and writing procedures, and audit. Note: A training certificate is issued after successful completion of this workshop. However, a HACCP cleaning audit must be conducted to achieve HACCP certification for the cleaning business.

DURATION: 1 DAY

 In-house

HACCP FOR PEST CONTROL

This training is a key requirement of a simplified and cost-effective HACCP certification program for pest control companies. Participants are given a series of templates to fill out to ensure their business meets the requirements of HACCP certification for pest control.

Participants learn how to write up procedures and what is required to conform with the HACCP program requirements. HACCP certification requirements are based on the Code of Practice for Pest Control Management in the food industry published by the AEPMA and PMANZ. The process has three simple steps: training, completing templates and writing procedures, and audit.

Note: A training certificate is issued after successful completion of this workshop. However, a HACCP pest control audit must be conducted to achieve HACCP certification for the pest control business.

DURATION: 4 HOURS

 Live Virtual

 In-house

HACCP FOR STOCK FEED

After covering how HACCP works, the class moves onto writing a HACCP plan for a stockfeed facility, based on one of their products or processes.

The same templates we use to write up HACCP plans for FeedSafe audits are supplied in the training. The templates include scope, flow charts, product description and intended use, hazard analysis, a HACCP audit table and verification schedule.

DURATION: 1 DAY

 In-house



HACCP

HACCP REFRESHER – 1 DAY

We have combined our HACCP Refresher training with an opportunity to network and problem solve with other quality managers, HACCP team members and people involved with managing food businesses. Participants discuss current issues they are facing such as recent non-conformances in audits, implementation, and how to get buy-in from managers, food handlers and production.

This training course satisfies the requirements for SQF, BRCGS, Coles/CFSMR, Woolworths Supplier Excellence, Global Gap, FSSC 22000 and HARPS.

DURATION: 1 DAY

DELIVERY MODE:



Classroom



Live Virtual



In-house

HACCP REFRESHER – 2 HOURS, PLUS QUESTION TIME

Our basic HACCP Refresher training gives participants who are already working with HACCP and other HACCP-based programs such as Freshcare an opportunity to review hazards, HACCP principles, and requirements in a brief but effective manner. There is a limited opportunity to discuss recent non-conformances and audit outcomes. As it is delivered as a virtual classroom with a trainer, there is an opportunity to ask questions. Upon successful completion of a short exam, a HACCP Refresher training certificate is issued.

This training satisfies the requirements for SQF, BRCGS, Coles/CFSMR, Woolworths Supplier Excellence, Global Gap, FSSC 22000 and HARPS.

DURATION: 2 HOURS

DELIVERY MODE:



Live Virtual



In-house

QMS Audits also offers HACCP Refresher certificates upon completion of some of our BRCGS and SQFI Training.

Please see our HACCP Refresher page on our website for more details.



HACCP INTRODUCTORY FOR SENIOR LEADERS

Designed to be delivered in-house to directors, business owners and their managers. This training gives a high-level view of what HACCP is about and its benefits. We also explain what is required to receive HACCP certification. This is for businesses considering adopting HACCP certification or one of the GFSI certifications, such as SQF, BRCGS or FSSC 22000.

Expect some lively debate as participants offer ideas and we facilitate class discussions around real-world issues with plenty of time to ask questions. Previous participants have come from a range of industries including logistics, meat and poultry industries, fruit and vegetable growers and FMCG manufacturers.

DURATION: 2 HOURS

DELIVERY MODE:



In-house

HACCP APPRECIATION

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

Participants gain an understanding of Good Hygiene Practices (GHP), why they are important and why they need to be followed. The food business supplies QMS Audits with a list of established critical and quality control points prior to the training. These are explained in detail along with monitoring requirements, such as production records.

We have delivered this training to a broad range of teams, including sales teams, senior management and production crews.

DURATION: 4 HOURS

DELIVERY MODE:



In-house

HACCP CERTIFICATION

Grab your ticket to trade with QMS Audits HACCP Certification. HACCP is increasingly becoming a pre-requisite for any food business that wants to access new markets. The certification provides certainty for other businesses when they are adding suppliers to their approved supplier register.

HACCP is a risk analysis system developed to control food safety and quality hazards. HACCP Certification involves developing and implementing a HACCP plan and a series of supporting pre-requisite programs before undergoing an audit. Monitoring records are usually required to help manage high-risk hazards.

QMS Audits provides support at every stage of the HACCP process to help food businesses achieve HACCP certification. We provide training, consulting, and can certify your business through an independent third-party audit.

DO I NEED HACCP?

The question could just as easily be “Do I need new customers?” Food businesses that want to sell to large manufacturers and large Australian retailers will need HACCP Certification.

WHY CHOOSE QMS AUDITS?

- A straightforward and practical approach
- Qualified consultants with industry experience
- Exemplar Global certified auditors
- Fast turnaround times
- Programs are scalable to GFSI

WHAT CAN HACCP DO FOR ME?

- Demonstrates a commitment to supply safe, quality food
- Increases retailers’, buyers’ and consumers’ confidence that control systems are in place
- Improve employees’ understanding and commitment to food safety
- Improved consistency of product, reduced customer complaints
- Use your accreditation in advertising
- Reduced liability risks
- Level the playing field with other food businesses
- Enhanced reputation



HACCP Certification is relevant for the whole supply chain including logistics. Warehousing and transport companies are increasingly being asked to show a HACCP certificate by customers who want to ensure their approved suppliers are complying with the HACCP principles.



Robyn Thomas from Thomas Logistics, HACCP Certified since 2020

HACCP CERTIFICATION

CASE STUDY

MOVING UP THE FOOD CHAIN WITH HACCP

MUSICIAN Tom Gaden's side hustle was hospitality before he moved into cafe and restaurant ownership including pizzeria S.P.Q.R. When he decided to start supplying his pizza bases under the From Scratch Dough brand on an industrial scale, his anxiety levels started to rise.

The pizza dough is made from scratch using premium OO flour, a 20-year-old natural sourdough starter, a little water and a lot of time. The dough is rested for 48 hours then hand-stretched and cooked in a woodfired oven.

The pizza bases caught the eye of Emirates Leisure at Melbourne Airport, which became the company's first big wholesale client. HACCP Certification was a condition of supplying to Emirates and Tom saw it as a good thing to have in any case. Although the company had Melbourne City Council food safety programs in place, Tom said the depth of the HACCP certification appealed to him.

"In particular the traceability and accountability, the recall part of it was a big thing for me because we were also doing our pizza bases for food service through our distributor. I wanted to be sure we were covered because I'd never been in a manufacturing environment before. I also really liked the controls. Everything that HACCP brought I found really appealing."

HACCP HELPS RAKE IN THE DOUGH

Thanks to a straight-forward HACCP system, Tom has full traceability of his artisan product and a business that has moved up the supply chain. The From Scratch Dough brand has moved to a dedicated factory and now counts supermarkets among its customers.

"We chose QMS Audits for our HACCP Certification because we heard great things within the industry and their processes were very simple. And I thought Natasha was a legend. She was thorough and she helped remove the overall daunting aspect of going through the HACCP Certification. It was tough but QMS Audits had our back the whole way."



OTHER FOOD SAFETY COURSES

FOOD FRAUD AND FOOD DEFENCE (TACCP/VACCP)

This training explains the threats to our food chain and identifies and prevents an attack on your business.

BRCGS, SQF, FSSC22000 and each of the major retailers have significant safety supplier requirements to ensure the risks of food fraud and food defence have been identified and controlled.

Food defence focuses on identifying potential threats to your business and how to prevent them. Think of the needles in strawberries incident.

Food fraud focuses on the substitution of food and packaging for economic gain. Consider normal honey being sold as Manuka honey.

Failure to defend your business or identify food fraud can have a large impact on your reputation and could potentially physically harm your consumer.

DURATION: 4 HOURS

DELIVERY MODE:

 Live Virtual

 In-house

FOOD SAFETY CULTURE

Food safety culture is the level of importance and priority a company places on its food safety. It is a key requirement of HACCP Codex 2020 and all GFSI standards including BRCGS, SQF and FSSC 22000. We walk through the practical meaning of a good food safety culture and teach participants how to comply with food safety culture requirements for GFSI standards, Woolworths Supplier Excellence and Coles CFMSR retailer requirements. Templates are supplied for participants to write up a Food Safety Culture Improvement Plan during the training. The following elements are covered:

- What is food safety culture?
- Five dimensions of food safety culture
- How to measure food safety culture
- Practical implementation at all levels including factory and senior management

DURATION: 2 DAYS

DELIVERY MODE:

 Live Virtual

 In-house

FOOD SAFETY SUPERVISOR

A food safety supervisor must be employed by every food service, catering, and manufacturing facility in Victoria, for a Class 1, 2 or 3A facility. All other states have similar requirements. Coles under its CFMSR standard has an aspirational requirement for all food handlers to have undergone training in the food processing unit of competency.

Some assessments from this training such as a short exam, observational report and a task on personal hygiene requirements, are required to be conducted in a food business. Understand potentially hazardous foods, inhibitors of bacteria growth and cross-contamination. Participants will review Chapter 3 of the FSC and write a good hygiene policy.

CLASS DURATION: 1 DAY

UNITS OF COMPETENCY (DEPENDENT UPON INDUSTRY):

- Food Processing/Manufacturing – FBPFSSY2002: Apply food safety procedures
- Retail - SIRRFSAA001: Handle food safely in a retail environment
- Hospitality - SITXFSA005: Use hygienic practices for food safety and SITXFSA006: Participate in safe food handling practices
- Health - HLTFSSE001: Follow basic food safety practices, HLTFSSE005 – Apply and monitor food safety requirements and HLTFSSE007: Oversee the day-to-day implementation of food safety in the workplace.

FOOD HANDLER

Our food handling course covers key areas such as types and causes of food contamination, cleaning and sanitising, hand washing, personal hygiene and illness. Upon completion of this workshop, participants will have learned how to safely prepare and handle food in accordance with the Food Standards Code 3.2.2.

CLASS DURATION: 1 DAY

UNIT OF COMPETENCY:

- SITXFSA005: Use hygienic practices for food safety



IS FOOD SAFETY SUPERVISOR TRAINING REQUIRED?

A recent update in the Food Standards Code section 3.2.2A states food safety supervisors are required to complete formal training on a 5 year cycle, commencing in December 2023. This change affects TAS, SA, NT, VIC and WA, where this was not previously a requirement. Our food safety supervisor course will cover this standard.

FOOD MICROBIOLOGY

FOOD MICROBIOLOGY TECHNIQUES AND ANALYSIS

This training is designed to give quality managers and production professionals a detailed understanding of food microbiology. Understand how pathogenic and spoilage microbes affect food, their growth factors and how to control them. Learn how to design and document an environmental monitoring program and how this can be used to validate a cleaning program. Learn how to conduct food microbiology testing using traditional and rapid techniques, how to interpret results, investigate adverse food microbiological testing results and develop corrective actions.

The training counts towards the 40 hours of food microbiology study requirement, as part of the National Food Safety Auditor (NFSA) framework.



CLASS DURATION: 2 DAYS

UNIT OF COMPETENCY:

- FBPFST5006: Apply food microbiological techniques and analysis



DELIVERY MODE:

-  Live Virtual
-  In-house

COOK CHILL

This course is designed to give quality managers and auditors a detailed understanding of cook chill processes. Participants learn the skills and knowledge required to support an audit of food safety programs that includes extended life products made using cook chill processes.

This applies to cook chill products which are minimally heat-processed, and foods distributed as chilled products with defined shelf life. The course examines relevant legislation, such as the Food Standards Code, as well as industry codes of practice, such as European Chilled Food Federation (ECFF) relating to the validation of pathogen kill steps and verification used throughout a HACCP-based food safety program.

We cover pathogen survival and growth characteristics, principles of heat treatment and chilling including examination of heat treatment, cooling, storage, and shelf-life parameters. We also discuss food preparation methods, including sous vide and principles of packaging such as the use of vacuum sealing.

CLASS DURATION: 3 DAYS

- Day 1: Live Virtual training covers pathogens, vulnerable persons, heat treatment, validation and regulatory requirements

- Day 2: Live Virtual training covering review of pre-requisite programs, operational principles, preparation, packing and maintenance of cold chain. (Note: Class concludes early to enable students to fly into Melbourne, if required)
- Day 3: In Melbourne - two skills audits are conducted at two different cook chill facilities

UNIT OF COMPETENCY:

- FBPAUD5002 Audit a Cook Chill Process.



Pre-requisites: Lead Auditor – Food Safety, or any course covering units of competency:

- FBPAUD4002: Communicate and negotiate to conduct food safety audits
- FBPAUD4003: Conduct food safety audits
- FBPAUD4004: Identify, evaluate and control food safety hazards

 **Page 19 - Lead Auditor Food Safety**

Note: This course can be undertaken as a non-accredited course, for industry professionals working with cook chill processes who do not have the required pre-requisite units of competency.



40 HOURS OF FOOD MICROBIOLOGY - COMBINED FOOD MICROBIOLOGY AND COOK CHILL

When Food Microbiology Techniques and Analysis is combined with the Cook Chill course, it satisfies the requirements of the minimum 40-hour food microbiology study requirement to become an NFSA Level 4 Food Safety Auditor and state approved food safety auditor. The training can be undertaken as 2+3 days separately or 5 days in the same week, dependent upon course scheduling.

CLASS DURATION: 5 DAYS

UNITS OF COMPETENCY:

- FBPFST5006: Apply food microbiological techniques and analysis
- FBPAUD5002: Audit a Cook Chill Process



Pre-requisite: The same as required for the individual Cook Chill course.

BEYOND HACCP – THE GFSI MOUNTAIN

Wondering how the standards fit together? This visualisation of the Global Food Safety Initiative (GFSI) mountain will clarify where you and your food business currently sits.

Should you keep climbing to gain further accreditations? What is the simplest and most cost effective path to conquer the peak?

Potential new markets open up as you ascend from base camp, which is HACCP certification. All the GFSI standards are HACCP-based but add additional requirements to comply.

SQF, BRCGS and FSSC 22000 are the three most widely used GFSI standards by manufacturers and distributors in Australia and New Zealand. Freshcare is the predominant GFSI standard serving the horticulture industry in Australia. NZGAP is widely used throughout the New Zealand horticultural industry but is yet to become GFSI accredited.

COMMON STANDARDS

STANDARD	SIZE/TYPE OF BUSINESS	MARKETS
 SQF	\$1m to \$50m turnover	Global, Americas, Australia, New Zealand and Asia
 BRCGS	>\$10m turnover	Global, strong in Australia, New Zealand, Europe and widely recognised across North America and Asia
 FSSC 22000	Packaging, big corporate or have an existing ISO 9001 program	Globally recognised, especially in Asia (China) and India

*Turnovers and GFSI Standards are a broad guide by QMS Audits to give an indication of the type of businesses these standards are suited to when commencing their GFSI journey.

GFSI is owned by the Consumer Goods Forum. It is a coalition of 43 retailers and manufacturers, owned by large multi-nationals such as Nestle, Coca-Cola and Walmart. GFSI offers accreditation to scheme or standard owners, such as SQFI, BRCGS and Freshcare. The scheme owners undergo regular desk audits and reviews by GFSI to maintain their accreditation, similar to food businesses.

Off the Mountain

Basic Food Safety Program – not HACCP based
(48 hrs to 2 weeks)

1 Everest Base Camp

HACCP Certification
(2–4 weeks)

2 Everest Summit

GFSI Certification
Eg. BRCGS, SQF, Freshcare
FSSC 22000 (8-16 weeks)

3 Other Summits

Woolworths Supplier
Excellence, McDonalds,
CFMSR (Coles) or Yum!
(4-12 weeks)

GFSI, RETAILER AND QSR CONSULTING

Our expertise in training is informed by our experience in consulting for GFSI, Quick Service Restaurants (QSR) and retailer standards.



WE ARE QUICK!

We specialise in food safety and quality assurance consulting. We help businesses achieve SQF, BRCGS, Freshcare and FSSC/ISO 22000 certification in as little as 8-12 weeks. (Our record is 2 weeks – Don't do that!).

We also write up HACCP plans and systems, conduct internal audits, and close out non-conformances for Yum!, McDonald's SQMS, FeedSafe, HARPS, Woolworths Supplier Excellence (WSE) and Coles Food Manufacturing Supplier Requirements (CFMSR).

WE KNOW WHAT GOOD LOOKS LIKE

QMS Audits has working relationships with many of the certification bodies and auditors. We know what your system needs to be effective, and we know how to get you there efficiently.

WE ACHIEVE HIGH AUDIT SCORES

We write straight forward food safety and quality management systems that achieve high scores at audit. Our HACCP plans and quality manuals have already been to audit several times. We then customise it line by line to fit your business.

Working closely with you, we streamline procedures and monitoring records. We keep everything as simple and effective as possible. The rule is "just enough to comply and conform, to whatever degree the business needs".

We perform a detailed and thorough internal audit, making sure everything is covered to achieve a high score during the actual audit. Our aim is to reduce the frequency of audits, by achieving high audit scores.

If you choose, we can attend the audit and guide you through the process. We ensure the auditor follows the actual standard, rather than their personal expectations.



LICENSED SQFI TRAINING CENTRE

QMS Audits became an SQFI Training Centre in 2021 and is one of only three in Australia. We are the only training centre in Australia that is not a certification body.

We will be independent - always! We consult for clients looking to pass SQF audits and know what is required because of our industry exposure. Our SQF audit scores averaged 96 in 2022, across 6 consultants and many clients all over Australia.

We have a deep understanding of the SQF requirements and lots of examples from all the SQF audits we have been part of. Our SQF training courses are designed to be practical and engaging and to ensure SQF Practitioners and quality teams have a thorough understanding of SQF Edition 9.

DO YOU HAVE A FULLY TRAINED SUBSTITUTE SQF PRACTITIONER TO COMPLY WITH EDITION 9?

Edition 9 of the SQF Food Safety Code: Food Manufacturing requires all SQF certified businesses to have a qualified substitute for an SQF Practitioner. Basically a second, fully trained SQF practitioner. In section 2.1.1.5 of the SQF Food Safety Code: Food Manufacturing – System Elements, there is a requirement for the primary and substitute SQF practitioner to:

- Be employed by the site
- Hold a position of responsibility related to the management of the site's SQF System
- Have completed a HACCP training course
- Be competent to implement and maintain HACCP based food safety plans
- Have an understanding of the SQF Food Safety Code: Food Manufacturing and the requirements to implement and maintain an SQF System relevant to the site's scope of certification.

QMS Audits can deliver the HACCP training to ensure your site complies.

📖 Page 5 - HACCP Principles and Applications



IMPLEMENTING SQF SYSTEMS EDITION 9 + HACCP REFRESHER

Formerly known as SQF Practitioner training, this training also includes a bonus HACCP Refresher training certificate. As part of working through the Safe Quality Food (SQF) standard, we complete a detailed review of the HACCP plan requirements.

We cover the following three main areas:

- Part A – How SQF Certification works
- Part B – Module 2 – The System Elements
- Part B – Module 11 – Good Manufacturing Processes of Food Products.

Using the official SQFI training materials, we go through each of the SQF Edition 9 requirements in a detailed and concise manner. We will give you lots of examples of how to conform to the SQF requirements while keeping your quality management system straight forward.

QMS Audits writes up and assists a large number of clients with all of the GFSI standards, including SQF, BRCGS and FSSC 22000. We use this expertise and audit experience to explain some non-conformances our clients have incurred and how we have closed them out or avoided them the next time around.

The SQF Edition 9 standards no longer require a desk audit for initial audits. Therefore, ensuring the site understands and complies with the new SQF Edition 9 requirements has never been more important. You do not want to find out you have misunderstood the requirements during your initial SQF audit.

We also suggest practical ways to improve your facility and discuss documentation including policies, procedures and of course the layout of your SQF quality manual. Our SQF consulting clients have enjoyed very high SQF scores over a long period. SQF scores are an important factor, as failure to achieve 86 or above means an extra audit mid-year.

CLASS DURATION: 2 DAYS



Pre-requisite: HACCP Principles and Applications is strongly recommended

UNIT OF COMPETENCY:

- FBPFST6001: Develop, manage and maintain quality systems for food processing



DELIVERY MODE:

-  Live Virtual
-  In-house

SQF SYSTEMS EDITION 9 QUALITY SYSTEMS

This training is designed to give new and existing SQF Practitioners an understanding of the Edition 9 quality module requirements. It is essential, but not mandatory training for any SQF practitioner undergoing their initial quality module audit.


We walk through the requirements of the SQF Quality module and focus on the theoretical concepts behind quality, enabling a more detailed understanding of the quality standard requirements.

We discuss in detail how to put together your process control project, what the auditor will be looking for, and what is the simplest way to achieve a meaningful outcome for the business, as well as satisfying the SQF quality module requirements.

As we work through the SQF Edition 9 requirements, we will outline a rough to-do list on what needs to be completed before your SQF audit.

DURATION: 1 DAY

DELIVERY MODE:

-  Live Virtual
-  In-house

HOW DOES THE COMPLIMENTARY HACCP REFRESHER TRAINING CERTIFICATE WORK?

If you have spent two days discussing and working through the requirements of SQF Edition 9 Food Manufacturing standards, which is a HACCP based system, then you have refreshed your HACCP knowledge and you should be recognised for your efforts with a HACCP Refresher training certificate.

To ensure the HACCP Refresher training is recognised across a wide range of GFSI and customer standards, we have added a short exam. Once this has been completed, we will issue a HACCP Refresher certificate when we send out the Implementing SQF Systems Edition 9 training certificate.

Did you know, as an SQFI training centre, QMS Audits' Food Safety Lead Auditor course is only one of three Australian training providers recognised by SQFI? We are the only Australian owned SQFI training centre.

FRESHCARE & OTHER TRAINING



FRESHCARE FOOD SAFETY & QUALITY EDITION 4.2

QMS Audits' Freshcare training course is the first step for growers and packers to satisfy the Freshcare and HARPS requirements from Woolworths, Coles, Costco, Aldi and IGA. This comprehensive training covers everything that is required for Freshcare 4.2 certification. Attendees fill out templates and forms throughout the Freshcare training course, which can be used during the Freshcare audit. Wherever possible, we use growers' existing records, such as spray diaries. A key requirement of Freshcare 4.2 certification is to conduct an internal audit. We show you how to do this during the training. All elements of the Freshcare Food Safety & Quality Standard Edition 4.2 are covered including:

- Analysing on-farm hazards
- Good agricultural practices
- Supply chain food safety requirements
- Documentation requirements
- How to prepare for an audit

DURATION: 1 DAY

DELIVERY MODE:

-  Live Virtual
-  In-house



HACCP FOR PRODUCE & FRESHCARE EDITION 4.2

We have distilled our two day HACCP course into a single day, where we focus on food safety and quality hazards which are relevant to horticulture. The course is structured to build on HACCP understanding as we work through the Freshcare course and manual. Participants will learn how HACCP has been built into Freshcare before looking at each of the Freshcare requirements in detail, and learning how to conduct a Freshcare internal audit.

The workshop fee includes registration with Freshcare and our Freshcare Ed.4.2 manual, which has been upgraded to make Freshcare audits as simple as possible.



CLASS DURATION: 2 DAYS

UNIT OF COMPETENCY:

- FBPFYSY2002: Apply food safety procedures
- FBPFYSY3002: Participate in a HACCP team



DELIVERY MODE:

-  Live Virtual
-  In-house

Note: this HACCP course is not suitable for participants looking to comply with SQF requirements.

BUSINESS CONTINUITY / CRISIS MANAGEMENT

Crisis Management, also known as Business Continuity, is the identification of incidents that may prevent companies from supplying. Incidents from transport industrial disputes to cyclones and floods need to be considered as part of all QSR, retailer and GFSI audits. We work through a series of potential incidents that may occur to your business. Then as a group, we work out the most practical ways these could be prevented or recovered from. Templates are supplied to write your business continuity plan to satisfy GFSI requirements. SQF requires members of the crisis management team to have completed crisis management training (SQF Ed.9 2.6.4.1).

DURATION: 4 HOURS

DELIVERY MODE:

-  In-house

VITAL ALLERGEN MANAGEMENT

QMS Audits is an Approved Training Provider for the Allergen Bureau. This VITAL® training course provides participants with the skills to perform a VITAL® allergen risk assessment and declare cross-contact food allergens appropriately. The focus of this course is to explain how the VITAL® Program allows food producers to assess the impact of allergen cross-contact and provide appropriate precautionary allergen labelling statements on their products.

The VITAL® training includes 12 Modules that cover the key fundamentals of allergen management and implementation of the VITAL® framework.

A 20% discount is available to Allergen Bureau Members. To receive the discount, please contact our office directly on 1800 404 505.

DURATION: 1 DAY

DELIVERY MODE:

-  Live Virtual
-  In-house





QMS Audits is a recognised Approved Training Partner for Brand Reputation Through Compliance (BRCGS). We bring our knowledge of working with clients implementing the standard to the official training.

We can train auditors, sites and other consultants because we understand the standard and use the latest BRCGS training materials.

BRCGS site conversion training allows food safety professionals to transition their business to the latest edition. The auditor conversion course allows qualified auditors to conduct internal and external audits on BRCGS certified businesses.

DELIVERY MODE FOR ALL BRCGS COURSES:

 Live Virtual

 In-house

BRCGS GLOBAL STANDARD FOR FOOD SAFETY ISSUE 9: CONVERSION FOR SITES

This course gives participants an understanding of the general principles of Issue 9 of the BRCGS standard and how to comply with the requirements. The certification process is also discussed to gain an understanding of what to expect and actions needed prior to, during and after the audit.

By the completion of this course participants will be able to:

- Explain the changes to the Standard from Issue 8
- Describe the scope of businesses and products that are covered under the standard
- Know what is required to comply with the standard
- Prepare for an audit to the Standard
- Apply resources tools from BRCGS

This training also includes a bonus HACCP Refresher training certificate.

DURATION: 1 DAY

BRCGS GLOBAL STANDARD FOR FOOD SAFETY ISSUE 9: SITES TRAINING + HACCP REFRESHER

Participants are equipped with the knowledge to successfully implement the requirements of the Standard on site. Participants undertake activities about developing a culture to maintain compliance and learn what to expect during the process of certification, including actions needed prior to, during and after the audit. A bonus HACCP Refresher training certificate is issued, upon completion of a short exam.

CLASS DURATION: 2 DAYS

UNIT OF COMPETENCY:

- FBPFST6001: Develop, manage and maintain quality systems for food processing



BRCGS GLOBAL STANDARD FOR FOOD SAFETY ISSUE 9: AUDITOR TRAINING

This training covers the requirements of the Standard so participants can assess compliance to the requirements of the Standard. It includes fundamental clauses, statements of intent, how to undertake a BRCGS audit, planning of the audit and reporting of the audit.

DURATION: 3 DAYS

BRCGS GLOBAL STANDARD FOR FOOD SAFETY ISSUE 9: CONVERSION FOR AUDITORS

Understand the changes from BRCGS Issue 8 to 9 and also improve your ability to assess compliance to the standard. By the completion of this course participants will be able to:

- Explain the requirements of BRCGS Issue 9
- Identify and explain the changes from BRCGS Issue 8
- Assess compliance to the standard
- Describe steps to conduct a BRCGS audit
- Explain resource tools available for compliance and support from BRCGS

This course is part of the BRCGS Professional recognition program.

DURATION: 2 DAYS

Pre-requisites: Working knowledge of quality management systems and auditing. Have completed a HACCP course of 2 days duration.

BRCGS GLOBAL STANDARD FOR FOOD SAFETY ISSUE 9: LEAD AUDITOR TRAINING

This training delves deeper into the protocol of the Standard and how to audit effectively. In addition to what is offered in the 3 day auditor training, you will discuss auditing fundamentals and techniques, including those required of GFSI scheme auditors.

DURATION: 5 DAYS

AUDITOR ACADEMY



TRAINERS WHO ARE AUDITORS

Our trainers are Exemplar Global registered auditors.



NATIONAL & INTERNATIONAL RECOGNITION

Registered Training Organisation (RTO ID 45344) with Exemplar Global Recognition.



REAL COURSE MATERIALS FOR THE REAL WORD

Our case studies and assessments are based on real-life practical examples.

Courses for individuals aspiring to further their auditing expertise and engage with an exclusive network of auditors.

LEARN HOW. UNDERSTAND WHY.

Auditor Academy by QMS Audits has an extensive prospectus of auditor training courses where industry-leading auditors come together to learn the skills and competencies of a truly great auditor.

Our world-class programs are designed to give you the skills to successfully complete **Simple, Realistic** and **Effective** audits in your chosen field. Students need practical examples, so who better to learn from than practicing auditors with first-hand experience in the industry.

Our courses build a deep foundational understanding of auditing theory, keeping it **Simple** by focusing on the why behind what you are being asked to do. Learn how to make **Realistic** judgements without injecting your own opinion, using auditing materials that are proven to be **Effective** at audit.

WHY THE AUDITOR ACADEMY?

QMS Audits is rich with accreditations that are essential for getting work as an auditor. We are one of only two Australian companies that offers auditor training with nationally accredited units of competency that are also Exemplar Global certified.

Auditor Academy offers SQFI, BRCGS, and National Food Safety Auditor (NFSA) recognition, a mandatory government requirement. Find all the qualifications to become a certified auditor, all in one place.

HOW DOES THE LEAD AUDITOR - FOOD SAFETY COURSE WORK?

Our course has been broken into two parts, Internal Auditor - Food Safety, and Lead Auditor Extension - Food Safety, allowing students to complete our training in two bite-sized pieces. This makes training more affordable and easier to manage amongst work and other commitments. Alternatively, both courses can be completed consecutively, across 5 days, if you are looking to become an auditor as quickly as possible.

INTERNAL AUDITOR – FOOD SAFETY

The Internal Auditor training course is useful for anybody working in the food industry, especially those acting as internal auditors under approved arrangements. Learn from consultants who have achieved consistently high scores for clients in their BRCGS, SQF, ISO and HACCP audits.

Applying our 'how to' approach, this internal auditor training teaches you to use actual checklists from ISO 22000, BRCGS and SQF to identify and fix gaps in your HACCP Plan. Our Internal Auditor training examines key auditor concepts such as independence and identifying verifiable evidence in the lead up to a GFSI or HACCP audit.

CLASS DURATION: 2 DAYS

- Day 1: Internal auditor requirements, internal audit plan and HACCP refresher
- Day 2: Review of the Food Standards Code, labelling requirements, pre-requisite programs and behaviour of auditees.

UNITS OF COMPETENCY:

- BSBAUD411: Participate in quality audits
- FBPAUD4001: Assess compliance with food safety programs



Pre-requisites: Completion of HACCP P&A in the last 3 years or extensive use of HACCP in current job. If you have not met this, contact us.

LEAD AUDITOR EXTENSION – FOOD SAFETY

Our auditing courses are modular, so participants can take the Lead Auditor Extension part of the 5-day Lead Auditor Course if they have previously completed Internal Auditor - Food Safety training. This breaks the investment of Lead Auditor training into two, spreading the cost.

Pre-requisites: Internal Auditor Food Safety training, completed in prior two years. Recommended HACCP Principles and Applications training in the previous three years or regular HACCP Refresher training.

CLASS DURATION: 3 DAYS

UNITS OF COMPETENCY:

- FBPAUD4002: Communicate and negotiate to conduct food safety audits
- FBPAUD4003: Conduct food safety audits
- FBPAUD4004: Identify, evaluate and control food safety hazards
- BSBAUD511: Initiate quality audits
- BSBAUD512: Lead quality audits
- BSBAUD513: Report on quality audits



LEAD AUDITOR – FOOD SAFETY

This is one of the key requirements of becoming a state approved, NFSA and Exemplar Global certified or GFSI auditor. Students can undertake each module separately or as one consecutive 5-day course. There are two systems of recognition within Australia to become a Food Safety Auditor, NFSA / State approved or Exemplar Global registered. QMS Audits offers Lead Auditor and HACCP training recognised by BOTH systems.

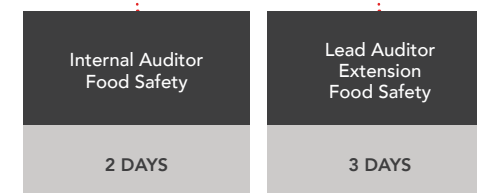
CLASS DURATION: 5 DAYS

UNITS OF COMPETENCY:

- FBPAUD4001: Assess compliance with food safety programs
- FBPAUD4002: Communicate and negotiate to conduct food safety audits
- FBPAUD4003: Conduct food safety audits
- FBPAUD4004: Identify, evaluate and control food safety hazards
- BSBAUD411: Participate in quality audits
- BSBAUD511: Initiate quality audits
- BSBAUD512: Lead quality audits
- BSBAUD513: Report on quality audits






5 DAY LEAD AUDITOR - FOOD SAFETY



LEAD AUDITOR - FOOD SAFETY CERTIFICATE



DELIVERY MODE:

-  Classroom
-  Live Virtual
-  In-house

AUDITOR ACADEMY

40 HOURS OF FOOD MICROBIOLOGY - COMBINED FOOD MICROBIOLOGY AND COOK CHILL

When Food Microbiology Techniques and Analysis is combined with the Cook Chill course, it satisfies the requirements of the minimum 40-hour food microbiology study requirement to become an NFSA Level 4 Food Safety Auditor and state approved food safety auditor. The training can be undertaken as 2+3 days separately or 5 days in the same week, dependent upon course scheduling.

CLASS DURATION: 5 DAYS

UNITS OF COMPETENCY:

- FBPFST5006: Apply food microbiological techniques and analysis
- FBPAUD5002: Audit a Cook Chill Process



Pre-requisites: Lead Auditor – Food Safety, or any course which covers the units of competency:

- FBPAUD4002: Communicate and negotiate to conduct food safety audits
- FBPAUD4003: Conduct food safety audits
- FBPAUD4004: Identify, evaluate and control food safety hazards

40 HOURS FOOD MICROBIOLOGY

Food Microbiology
Techniques
and Analysis

2 DAYS

Cook Chill

3 DAYS

COOK CHILL & FOOD MICRO CERTIFICATES



NFSA

Note: HACCP Principles and Applications (2 days) completed in the last three years or extensive use of HACCP in your current job. If you do not meet this requirement, please contact us

WHY IS 40 HOURS OF FOOD MICROBIOLOGY AN IMPORTANT BENCHMARK?

To become a state approved food safety auditor in many Australian states, you will need to have completed 40 hours of food microbiology study. Our nationally accredited food microbiology training contributes to these NFSA Food Safety Auditor requirements. For prospective food safety auditors, this workshop can work as a top up of existing qualifications.

📖 Page 11 - Cook Chill and Food Micro

ISO 14001:2015 ENVIRONMENTAL MANAGEMENT – INTERNAL AUDITOR

As a class we map out your processes and conduct a SWOT analysis to identify potential opportunities and threats from the external environment, as well as internal strengths and weaknesses. This training will help you put together an environmental management plan that meets the Coles CFMSR standard and ISO 14001.




CLASS DURATION: 2 DAY

UNIT OF COMPETENCY:

- FBPPPL4007: Manage internal audits



DELIVERY MODE:

-  Classroom
-  Live Virtual
-  In-house

OTHER ISO COURSES

- ISO 45001: OHS Management Systems
- FSSC 22000

OTHER FOOD COURSES

 Page 17 - BRCGS Auditor courses

INTERNAL AUDITOR – ISO 9001:2015 ISO 19011:2018

Learn how to conduct an Internal Audit and manage a quality management system for ISO 9001:2015 and other ISO standards.

CLASS DURATION: 2 DAYS

UNIT OF COMPETENCY:

- BSBAUD411: Participate in quality audits

LEAD AUDITOR – ISO 9001:2015 ISO 19011:2018

Auditor for a certification body, including Exemplar Global recognition. We use actual checklists from ISO 9001:2015, ISO 45001:2018 and ISO 14001:2015.




DURATION: 4 DAYS

UNITS OF COMPETENCY:

- BSBAUD511: Initiate quality audits
- BSBAUD512: Lead quality audits
- BSBAUD513: Report on quality audits



DELIVERY MODE:

-  Classroom
-  Live Virtual
-  In-house

EXEMPLAR GLOBAL GRADUATE PROGRAM

As a Recognised Training Provider (RTP) by Exemplar Global, our Auditor Academy courses come with 12 months of graduate certification on top of a Statement of Attainment with a series of units of competency, upon successful completion. This certificate will be Exemplar Global recognised for five years.

Participants who graduate from a course with an Exemplar Global RTP program receive benefits including:

- Complementary Work Styles Assessment (value approx. \$150) – this is a mandatory requirement of Exemplar Global auditor accreditation
- Access to an exclusive social media community and the ability to interact with other graduates and industry professionals
- Development opportunities through access to Exemplar Global webinars, online articles, and events

How to become an Exemplar Global auditor:

To become Exemplar Global certified set up an account with Exemplar Global, upload your auditor training certificate from QMS Audits, Work Styles Assessment and any further evidence required, then pay the relevant fee. Your application is then assessed by Exemplar Global.

Exemplar Global certification has four categories relevant to food safety:

- Food Safety (ISO 22000) Auditor
- National Food Safety Auditor (NFSA)
- HACCP Practitioner
- Safe Quality Food Institute (SQFI)

It is recommended participants conduct their own research for each type of audit they intend to conduct.

Visit exemplarglobal.org for more information



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HACCP & OTHER TRAINING REQUIREMENTS BY STANDARD

STD TYPE	REGULATOR OR STANDARD OR CERTIFICATION BODY	HACCP - PRINCIPLES AND APPLICATIONS (2 DAY)		HACCP REFRESHER		INTERNAL AUDITOR - FOOD SAFETY (2 DAY)	OTHER RELEVANT TRAINING
		HACCP Team Leader	HACCP Team Members	HACCP Team Leader	HACCP Team Members	Internal Auditor	
HACCP	QMS Audits HACCP Certification	● HIGHLY RECOMMENDED	No specific requirements	Highly recommended every 3 years	No specific requirements	No specific requirements	No specific requirements
GFSI STANDARDS	FSSC 22000 (v6 2023)	● REQUIRED	No Specific requirements	No Specific requirements	No Specific requirements	<p>2.5.15.2 i. For FSSC 22000 internal audits, the lead auditor shall have successfully completed a FSMS, QMS or FSSC 22000 Lead Auditor Course of 40 hours.</p> <p>ii. Other auditors in the internal audit team shall have successfully completed an internal auditor course of 16 hours covering audit principles, practices and techniques. The training may be provided by the qualified internal Lead Auditor or through an external training provider.</p> <p>● REQUIRED</p>	<p>2.5.15.2 iii. FSSC Scheme training covering at least ISO 22000, the relevant prerequisite programs based on the technical specification for the sector (e.g., ISO/TS 220002-x; PAS-xyz) and the FSSC additional requirements - minimum 8 hours.</p> <p>● REQUIRED</p>
	BRCGS (V9 2022)	<p>2.1.1: The team leader shall have an in-depth knowledge of Codex HACCP principles (or equivalent) and be able to demonstrate competence, experience and training. Where there is a legal requirement for specific training, this shall be in place.</p> <p>● REQUIRED</p>	<p>2.1.1: The team members shall have specific knowledge of HACCP and relevant knowledge of products, processes and associated hazards.</p> <p>● RECOMMENDED</p>	● REQUIRED	<ul style="list-style-type: none"> Every 3 years <p>● RECOMMENDED</p>	<p>3.4.2: Internal Audits shall be carried out by appropriately trained, competent auditors. Auditors shall be independent (i.e. not audit their own work)</p> <p>● REQUIRED</p>	<p>4.2.1: Where personnel are engaged in threat assessment and food defence plans, the individual or team responsible shall understand potential food defence risks at the site. This shall include knowledge of both the site and the principles of food defence.</p> <ul style="list-style-type: none"> Food Defence & Food Fraud (TACCP/ VACCP) - Half Day Food Safety Culture Training VITAL Training - Allergen Management Food Microbiology - Techniques and Analysis BRCGS V9 Training <p>● RECOMMENDED</p>
	Freshcare Edition 4.2 (see also HARPs)	No specific requirements	No specific requirements	No specific requirements	No specific requirements	No specific requirements	<ul style="list-style-type: none"> Freshcare Food Safety & Quality Edition 4.2 <p>● REQUIRED</p> <ul style="list-style-type: none"> HACCP for Produce & Freshcare Edition 4.2 <p>● RECOMMENDED</p>
	SQF Ed 9	<p>2.1.1.5: The primary and substitute SQF practitioner shall: iii. Have completed a HACCP training course.</p> <p>HACCP Training is defined by SQF as "a minimum two-day duration and assessed", "used extensively in a country" and "delivered by a recognised institution".</p> <p>● REQUIRED</p> <ul style="list-style-type: none"> NOTE: Two HACCP-trained SQF practitioners must be in the business 	<p>2.1.1.5: Substitute SQF Practitioner - Same training requirements as SQF Practitioner.</p> <p>● REQUIRED</p>	<p>2.9.2.1 vii: The training program shall include provision for identifying and implementing the refresher training needs of the organisation.</p> <p>● REQUIRED</p>	● REQUIRED	<p>5.1: Personnel conducting internal audits shall: ii Have successfully completed internal auditor training.</p> <p>● REQUIRED</p>	<p>2.6.4.1: The crisis management plan shall include at a minimum: ii. The nomination and training of a crisis management team.</p> <ul style="list-style-type: none"> Crisis Management Training SQF Quality Systems Edition 9 (1 day) Implementing SQF Systems Edition 9 incl. HACCP Refresher (RTO) (2 days) Food Safety Culture Training VITAL Training - Allergen Management Food Microbiology - Techniques and Analysis <p>● RECOMMENDED</p>

Note: The above recommendations are based on the opinion of QMS Audits only

STD TYPE	REGULATOR OR STANDARD OR CERTIFICATION BODY	HACCP - PRINCIPLES AND APPLICATIONS (2 DAY)		HACCP REFRESHER		INTERNAL AUDITOR - FOOD SAFETY (2 DAY)	OTHER RELEVANT TRAINING
		HACCP Team Leader	HACCP Team Members	HACCP Team Leader	HACCP Team Members	Internal Auditor	
RETAILER STANDARDS	Aldi (V100201 2015)	As per chosen GFSI standard	As per chosen GFSI standard	As per chosen GFSI standard	As per chosen GFSI standard	As per chosen GFSI standard	As per chosen GFSI standard <ul style="list-style-type: none"> Food Safety Culture Training VITAL Training - Allergen Management Food Microbiology - Techniques and Analysis
	CFMSR (V3 2021)	<p>1.2.1: The HACCP Team Leader shall have successfully completed formal training in HACCP Principles and Application (of no less than 16 hours duration) delivered in a classroom environment (preferred). HACCP training may be conducted by internal or external training providers as long as it is conducted by an RTO or TPECS training body or certified trainer (e.g. Cert IV Training and Development) and evidence of training is provided. A Statement of Competency must be attained to confirm successful completion of the training.</p> <p>● REQUIRED</p> <ul style="list-style-type: none"> CFMSR requires pathogens, radiation hazards, food defence and food fraud hazards to be identified in hazard analysis tables of HACCP Plan. This is covered in our Advanced HACCP Training Course (RTO) <p>● RECOMMENDED</p>	<p>1.2.3: HACCP Team members must be suitably trained at an intermediate level training consisting of a 2-day training course with a mandatory examination at the end.</p> <p>● REQUIRED</p> <ul style="list-style-type: none"> FBPFSY2002 - Apply food safety procedures (2 days) (RTO) <p>● RECOMMENDED</p> <p>Note: Further CFMSR Requirement for all food handlers:</p> <p>10.6.1: Food Handler Training: Food handlers must complete Certificate I 'Implement the food safety program and procedures' (FDFFS2001A)</p> <ul style="list-style-type: none"> Food Safety Supervisor - FBPFSY2002 - Apply food safety procedures, offered in-house delivered at your premises or HACCP Principles and Applications <p>● RECOMMENDED</p>	<p>1.2.2: Refresher training of the HACCP Team Leader must be undertaken every 3 years, regardless of any change in production processes.</p> <p>● REQUIRED</p>	<p>1.2.5: 3 year: External refresher training of the HACCP team must be undertaken every 3 years, regardless of any change in production processes.</p> <p>● REQUIRED</p>	<p>6.2: At least one person at each site must be suitably trained at an intermediate level Internal Auditor course with a mandatory examination at the end. All other team members must have received by a qualified auditor and have completed a witnessed assessment in internal auditing. Internal auditors have a good understanding of CFMSR and have attended a CFMSR training course.</p> <ul style="list-style-type: none"> OR Through the use of qualified external consultant as Internal auditor. <p>● REQUIRED</p>	<p>10.1: A representative of the supplier shall attend a Coles Quality Academy CFMSR training course.</p> <ul style="list-style-type: none"> Food Safety Culture Training VITAL Training - Allergen Management Food Microbiology - Techniques and Analysis ISO 14001:2015: Environmental Management Systems Advanced HACCP training for CCPs for microbes.
	Woolworths Supplier Excellence (V2 2019)	<p>Food Manufacturing Std 12.7.8: The Supplier must have at least one representative formally trained in HACCP. This training must be updated at least every three years. The representative must be able to demonstrate competency in the principles and application of HACCP.</p> <p>2.1.2: The team leader must have an in-depth knowledge of HACCP and be able to demonstrate competence and experience.</p> <p>● REQUIRED</p> <ul style="list-style-type: none"> Advanced HACCP Training (Days 3+4) <p>● RECOMMENDED</p>	<p>2.1.2: The team members must have specific knowledge of HACCP and relevant knowledge of product, process and associated hazards.</p> <p>● RECOMMENDED</p>	<p>12.7.8: This training must be updated at least every three years. The representative must be able to demonstrate competence in the principles and applications of HACCP.</p> <p>● REQUIRED</p>	<p>● RECOMMENDED</p>	<p>3.5.1: The audits must be completed by competent internal auditors who are able to assess and communicate the outcomes of the audit process. Auditors must be able to demonstrate evidence of auditing skill. Responsibilities and frequencies must be defined.</p> <p>● RECOMMENDED</p>	<p>Woolworths continue to support the use of VITAL to determine allergen labelling. Focus needs to be placed on allergen management and ensuring that finished products reflect the labelling in conjunction with the allergen management Code of Practice and allergen risk matrix.</p> <ul style="list-style-type: none"> VITAL Allergen Management (1 day) Food Safety Culture Training <p>● RECOMMENDED</p>
	HARPS Version 2.0	<p>4.1: The HARPS Practitioner shall complete HACCP Training by a Registered Training Organisation (RTO) or a local or international equivalent. A Statement of Attainment, or equivalent, confirming successful completion shall be maintained and in Australia include the following preferred Units of Competency (UOC) as a minimum:</p> <p>FBPFSY2002 Apply Food Safety Procedures; and FBPFSY3002 Participate in a HACCP Team.</p> <p>OR Combined HACCP + Freshcare 4.2 Training (2 days)</p> <p>● REQUIRED</p>	No specific requirements	<p>4.2: The HARPS Practitioner shall undertake Refresher HACCP Training once every three years conducted by a Registered Training Organisation (RTO).</p> <ul style="list-style-type: none"> Every 3 years <p>● REQUIRED</p>	No specific requirements	No Specific requirements	GFSI standards such as Freshcare and SQF schemes underpin HARPS. See those standards for guidance on other training.



Simple. Realistic. Effective.

Our entire range of training courses can be structured to suit your organisation. We offer training as a public classroom, virtually with a trainer, or in-house.

QMS Audits is a Registered Training Organisation (No. 45344)



BOOK ONLINE OR CALL US TODAY

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TRAINING ACCREDITATIONS

