



Dairy Industry Courses





Introduction

AsureQuality is a recognised Private Training Establishment (PTE) (Category 1) with the New Zealand Qualification Authority (NZQA), providing training across primary industries.

OUR COURSES

These have been developed by our own industry experts and are constantly being updated and expanded in response to industry trends, customer issues and legislative requirements. We provide training that equips you and your staff with the skills and knowledge needed to meet your quality assurance requirements and to ensure the best possible results.

This booklet provides a clear overview of what you can expect from our courses. As the content is reviewed and updated, we recommend that you refer to our website www.asurequality.com for the most up to date information. If you cannot find what you are looking for or have any queries then please contact the training team.

PUBLIC COURSES

Our public courses are available throughout New Zealand. They provide an opportunity for participants to learn collaboratively and share experiences and knowledge with people in similar working environments. Please contact our training team to receive regular updates.

IN-HOUSE COURSES

We have trainers nationwide who can travel to your preferred location and deliver training that suits your individual requirements. An external trainer is often exactly what organisations need to ensure key messages and skills are being taken on board by staff.

ONLINE VIRTUAL INSTRUCTOR-LED TRAINING (VILT)

We are able to offer most of our courses online so that individuals can train from their home or workplace.

PRICING

Prices are subject to change without notice. The prices shown in this booklet supersede all previous booklets. For in-house training prices are dependent on number of participants. Please contact our training team for a quote (minimum rates will apply).

LEARNING SUPPORT

Please contact our team in advance if you have any special learning needs or additional support is required on the day. Trainees with literacy concerns may request a reader/writer support for non-unit standard based training.



Contents & Courses at a Glance

Page	Course Name	Who Should Attend	Unit Standards Assessed	Duration
4	Introductory Auditing Skills	Those looking for an introduction to quality assurance and auditing.	n/a	1 day
6	Advanced Auditing Skills	Those who are involved in auditing and need an advanced understanding of audit practices.	8086	2 days
8	Auditing Site Assessment	Trainees must have completed the Advanced Auditing Skills course (or equivalent) and achieved unit 8086 prior to registering for this unit assessment.	8084	4 hours
9	Introductory HACCP Dairy	Staff who work with or maintain a HACCP-based programme, operators, warehouse/logistics, quality control and/or quality assurance staff (QA/QC), technical staff.	28263	1 day
11	Advanced HACCP Dairy	Staff who have responsibility for developing, implementing or auditing HACCP plans, Production/processing managers and supervisors, quality control and/or quality assurance staff (QA/QC), technical staff.	28264	2 days
13	Advanced HACCP Assessment	This assessment is for experienced staff required to have confident, in-depth knowledge of the HACCP system.	28265	4 hours
15	Animal Products E-Cert	Manufacturers, exporters, store or other third party suppliers or anyone responsible for product or export documentation.	n/a	6 hours
17	Food Safety Essentials	Anyone starting work in a food environment. A relevant refresher for all staff in a food environment, particularly good for high turnover industries.		1 hour
19	Introductory Food Safety	Anyone working or preparing to work in the food and dairy industry.	n/a	½ day
21	Building a Food Safety Culture	This course should have good cross-organisation representation. A mixture of role-holders will allow for best value and discussions on course.	n/a	3.5 hours
23	Fundamentals of Food Defence and Food Fraud	Senior and mid-level management, quality assurance and internal auditors, Managers or staff that operate and monitor HACCP based programmes.	n/a	1 day
25	FSSC 20000 (Version 6)	Those who are involved in developing, implementing or maintaining FSSC 22000 systems.	n/a	1 day
27	Halal Awareness	Processors and staff who would benefit from an awareness of halal and concepts of halal certification, staff who cannot achieve unit standards associated with halal slaughter/audit.	n/a	3 hours
29	Halal Introductory Auditing	Anyone who works in a primary processing plant and is likely to be involved in internal or external audits, or would like to improve their knowledge of halal auditing.	25924, 25926, 21623	1 day
31	Heat Treatment Awareness	Personnel with specific management responsibilities for risk management programme compliance.	n/a	½ day
33	Sensory Training	Anyone dealing with the supply or collection of raw milk.	n/a	3 hours
35	Risk Organism Response Plan (RORP)	Staff who have the responsibility for developing, implementing and auditing their plant's RORP plan.	n/a	4 hours

Introductory Auditing Skills

Gain the skills and confidence necessary to support the audit process.

COURSE OVERVIEW

This course provides a basic understanding of the principles of quality auditing. By learning about the process, you will be able to ensure your organisation is consistently meeting audit standards.

Areas covered in this course include an introduction to the audit process, from initial planning to the final report, and the key roles of audit participants.

WHAT IS COVERED?

- Desirable auditor attributes
- Participating in an audit as the auditee
- The audit process
- Audit techniques

WHO SHOULD ATTEND?

Those who are new to quality assurance or quality control teams, and have limited experience with auditing. Including:

- Internal auditors
- Auditees
- Supervisors



KEY BENEFITS

- Understand why and how audits are conducted
- Understand the objectives and benefits of audits
- Learn the key steps in the audit process
- Train with a NZQA recognised Private Training Establishment (PTE)

PREREQUISITE

There is no prerequisite

COURSE DURATION

1 day

INCLUDES

- Comprehensive resource material
- An AsureQuality completion certificate
- Catering

IN-HOUSE OPTIONS

Please contact our Training team for an individual quote. This course can be delivered at your workplace (minimum rates apply).

NB: Quote will include additional disbursement costs to cover trainer assessor costs.

COST

\$607.00 per person + GST



Please contact our Training team for an individual quote

Advanced Auditing Skills 8086

Understand the fundamentals of quality management systems and learn how to apply effective auditing.

COURSE OVERVIEW

This course is designed for individuals conducting internal audits or managing an internal audit programme. It is designed to provide auditors and prospective auditors with the skills and confidence to carry out auditing activities in a professional and technically correct manner.

"The trainer was great with the participants. He was very friendly, welcoming and made sure everyone understood the course content." Employee at Scalzo Food Industries

WHAT IS COVERED?

- The principles and philosophies of quality management
- Best practice in auditing and the audit process
- The soft and hard skills used in auditing

WHO SHOULD ATTEND?

- Those who are involved in auditing and need an advanced understanding of audit practices

KEY BENEFITS

- Learn how to apply quality management concepts within your company
- Learn the fundamental principles of quality auditing including how to define the scope of an audit and how to write the final audit report



- Understand the key roles and attributes of an auditor/lead auditor
- Understand how to achieve best practice in auditing
- Train with a NZQA recognised Private Training Establishment (PTE)

ASSESSMENT

- Unit standard 8086 – Demonstrate knowledge required for quality auditing (Level 4) (4 credits). Theoretical component to be completed on the course

PREREQUISITE

There is no prerequisite, however those new to auditing are advised to complete Introductory Auditing Skills.

COURSE DURATION

2 days

INCLUDES

- Comprehensive resource material
- An AsureQuality completion certificate
- Catering

IN-HOUSE OPTIONS

Please contact our Training team for an individual quote. This course can be delivered at your workplace (minimum rates apply).

NB: Quote will include additional disbursement costs to cover trainer assessor costs.

OPTIONAL EXTRA

An on-site assessment is available for Unit Standard 8084 at additional cost.

Please contact AsureQuality Training regarding a quote for this optional extra on training@asurequality.com.

COST

\$1449 per person + GST



Please contact our Training team for an individual quote

Auditing Site Assessment - 8084

Achieve unit standard 8084 at your own workplace through an on-site assessment.

ASSESSMENT OVERVIEW

Unit standard 8084 – Audit quality management systems for compliance with quality standards (Level 6) (14 credits).

To be completed within the trainee's workplace approximately four weeks after registration.

Our trainer will contact you to arrange a date and time to complete this assessment.

PREREQUISITE

Trainees must have completed the Advanced Auditing Skills course and achieved units 8085 & 8086 prior to registering for this unit assessment.

ASSESSMENT DURATION

4 hours

COST

\$843.00 + daily trainer rate + GST





Introductory HACCP – Dairy

Equip yourself with the skills necessary to tackle the Hazard Analysis Critical Control Point (HACCP) system at your workplace and ensure food safety.

COURSE OVERVIEW

The HACCP system has been developed to help manufacturers produce safe products. It is designed to help processors and manufacturers to systematically identify hazards and appropriate controls. This course takes participants through the need for HACCP, provides a brief food safety refresher, and introduces the concept of HACCP and its principles according to Codex guidelines. Particular emphasis is placed on identification of hazards, monitoring of critical control points, corrective actions, and verification requirements.

WHAT IS COVERED?

- Food safety refresher
- Codex guidelines and how these are applied to HACCP
- ISO 22000/FSSC requirements for HACCP
- New Zealand food legislation
- The seven principles of HACCP and how they are used to achieve food safety
- Pre-requisite programmes
- Food safety hazards
- Controlling quality
- Critical limits



Having well-trained staff who are motivated and fully equipped to perform their roles, can be a game-changer for any business.

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WHO SHOULD ATTEND?

- Staff who work with or maintain a HACCP-based programme
- Operators
- Warehouse/logistics
- Quality control and/or quality assurance staff (QA/QC)
- Technical staff

KEY BENEFITS

- Gain knowledge of the principles of HACCP and understand the principles of HACCP as they relate to your own role
- Gain an insight into current national and international food safety issues
- Meet legislative and industry requirements
- Train with a NZQA recognised Private Training Establishment (PTE)

ASSESSMENT

Unit standard 28263 - Monitor a HACCP system in your own work area in a food processing operation (Level 3) (5 credits). Theoretical component to be completed on the course and attestation to be completed post-course.

PREREQUISITE

There is no prerequisite.

COURSE DURATION

1 day

INCLUDES

- Comprehensive resource material
- An AsureQuality completion certificate

IN-HOUSE OPTIONS

Please contact our Training team for an individual quote. This course is delivered in-house at your own workplace (minimum rates apply).

NB: Quote will include additional disbursement costs to cover trainer/ assessor costs.

Please contact our Training team for an individual quote

Advanced HACCP – Dairy

Enhance your knowledge and skills of the Hazard Analysis Critical Control Point (HACCP) system at your workplace, and ensure food safety.

COURSE OVERVIEW

This course is designed to provide the dairy industry with a better understanding of the application of HACCP principles and how they can be applied to improve systems. Attendees are taken through the need for HACCP, given a food safety refresher, and taught the concept and application of HACCP and its principles according to Codex guidelines.

WHAT IS COVERED?

- Food Safety refresher
- Codex guidelines and how these are applied to HACCP
- New Zealand Food Legislation
- The seven principles of HACCP and how it is used to achieve food safety
- Developing, implementing and managing a HACCP plan in your workplace
- Reviewing HACCP programmes (participants are requested to bring their own HACCP plan if they have one)

WHO SHOULD ATTEND?

- Staff who have responsibility for developing, implementing or auditing HACCP plans
- Production/processing managers and supervisors
- Quality control and/or quality assurance staff (QA/QC)
- Technical staff



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KEY BENEFITS

- Gain an in-depth understanding of the principles of HACCP and their application
- Meet the requirements of most Food Quality and Safety Standards
- Gain an insight into current national and international food safety issues
- Train with a NZQA recognised Private Training Establishment (PTE)

ASSESSMENT

- Unit Standard 28264 - Demonstrate understanding of a HACCP application in a food processing operation (Level 4) (10 Credits)

PREREQUISITE

There is no prerequisite, however a good understanding of the hazards to food safety, the food sector (including regulatory requirements), and the products/ processes of the participant's company is advised.

COURSE DURATION

2 days

INCLUDES

- Comprehensive resource material
- An AsureQuality attendance certificate
- Catering

IN-HOUSE OPTIONS

Please contact our Training team for an individual quote. This course can be delivered at your workplace (minimum rates apply).

NB: Quote will include additional disbursement costs to cover trainer assessor costs.

Please contact our Training team for an individual quote



Advanced HACCP Assessment 28265

Enhance your knowledge and skills of the Hazard Analysis Critical Control Point (HACCP) system at your workplace, and ensure food safety.

ASSESSMENT OVERVIEW

Unit standard 28265 – Develop, implement and review a HACCP application for a food processing operation (Level 5) (20 credits).

This is an assessment to achieve the higher level unit standard 28265. This allows you to demonstrate your knowledge and experience in HACCP. It comprises of two parts - an initial completion of five written activities. On successful completion, a face to face structured learning conversation with our assessor, based on your written assessment.

WHO SHOULD ATTEND?

- This assessment is for experienced staff required to have confident, in-depth knowledge of the HACCP system, in order to develop and review a HACCP plan for their food processing operation.

KEY BENEFITS

- Demonstrate your understanding of the principles of HACCP and their application in your workplace
- Meet the legislative industry requirements



PREREQUISITE

Trainees will need to have a thorough understanding of HACCP.

Our two day Advanced HACCP training course covering Unit Standard 28264 (Implement a HACCP system in a food processing operation (Level 4) (5 credits) is recommended if prior or refresher training is needed.

COURSE DURATION

4 hours

COST

\$843.00 per person + GST

If face to face a daily trainer rate will be charged



Please contact our Training team for an individual quote

Animal Products E-Cert

Ensure you are able to meet your requirements and track the market eligibility of your product(s).

COURSE OVERVIEW

MPI is responsible for issuing official assurances for dairy products intended for export through an electronic certification system referred to as AP E-cert, which hosts the certification of all other animal products.

This course acts as a guide to the dairy industry about the process of obtaining official assurances in AP-E-cert and gives you a better understanding of the manual system.

WHAT IS COVERED?

Explore the building blocks of the E-Cert system

Understand the steps required to obtain official assurance eg:

- System terminology- and a short acronym refresher
- Raising eligibility documents and declarations
- Document and Declaration status
- Transferring Control Declarations and managing non-conforming product
- Imported dairy material and foreign ingredient certificates
- Overview of Animal Products Notices:
 - Official Assurances Specifications for Dairy Material and Products
 - Export Requirements for Infant Formula Products and Formulated Supplementary Foods for Young Children



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- Understand responsibilities as an AP ECERT Authorised User and obtaining official assurances
- Re-inforce traceability requirements

WHO SHOULD ATTEND?

- Manufacturers, exporters, store or other third party suppliers or anyone responsible for product or export documentation.

KEY BENEFITS

- Understand how to meet your requirements
- Understand how to track the market eligibility and status of dairy products from production until export
- Understand how to tailor an operational model that will meet your individual business requirements

PREREQUISITE

- Attendees are expected to have a sound knowledge of their business operation and responsibilities relating to product movement and/or export documentation
- A RealMe log in and a functioning Animal Products E-cert user profile

COURSE DURATION

6 hours

INCLUDES

- Comprehensive resource material
- 1 month of phone and email backup and support following the training.
- An AsureQuality completion certificate

IN-HOUSE OPTIONS

Please contact our Training team for an individual quote. This course is delivered in-house at your own workplace (minimum rates apply).

NB: Quote will include additional disbursement costs to cover trainer/ assessor costs.

Please contact our Training team for an individual quote



Food Safety Essentials – Online Solutions

Learn induction level important food safety messages in an interactive and user-friendly way.

COURSE OVERVIEW

This online course gives a basic understanding of the important areas in serving, handling or producing food.

Especially good for 'day one' training and those industries with a high turnover of staff.

Understand some of the basic practices that help to ensure safe production and handling. Participants will learn a variety of topics including how to avoid cross contamination, identify and reduce hazards and promote hygienic practices.

WHAT IS COVERED?

Seven online modules covering the following areas plus an on-line knowledge check:

- Why is safe food important?
- What is a food hazard?
- What is contamination?
- Preventing Contamination
- Controlling hazards
- Shelf life
- Food safety compliance
- A knowledge check



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WHO SHOULD ATTEND?

- Anyone starting work in a food environment
- Particularly good for high turnover industries
- A relevant refresher for all staff in a food environment

KEY BENEFITS

- Train in a quick and consistent way
- Flexible delivery at any time and ability to refresh
- Reduced costs both directly and indirectly
- Great for different learning styles with ability to refresh knowledge for longer
- Can be conducted onsite at the customers premises or perfect for a mobile workforce
- Less impact on environment
- Apply new knowledge to your workplace and homelife immediately after the course
- Reduce risk of downgrade and associated costs by applying the food safety skills taught in this course
- Gain an insight into the extent of current national and international food safety issues

PREREQUISITE

There is no prerequisite for this course.

COURSE DURATION

7 modules and a module of knowledge check.

Completion time of 30-60 minutes.

INCLUDES

An AsureQuality Completion certificate

IN-HOUSE OPTIONS

Please contact our Training team for an individual quote.

This course can be delivered to your team in a variety of ways.

Please contact our Training team for an individual quote

Introductory Food Safety

Learn the necessary skills to handle food safely and make food safety a priority.

COURSE OVERVIEW

This course provides a basic understanding of the general practices used to create an environment that is safe to produce food and the practices that help to ensure safe production and handling. Participants will learn a variety of topics including how to prevent cross contamination, promote hygienic practices and monitor the temperature of high-risk foods through the application of Good Operating Practice.

This course covers the theory towards unit standards 167 and 168.

WHAT IS COVERED?

- What is a food safety hazard?
- Allergens
- Preventing contamination
- Personal hygiene
- Cleaning and sanitising
- Maintenance and repairs
- Pest controls
- Approved suppliers
- Shelf life
- Controlling temperature
- Documentation and recording keeping
- Overview of NZ food legislation



WHO SHOULD ATTEND?

Anyone working or preparing to work in the food and dairy industry

KEY BENEFITS

- Apply new skills and knowledge to your workplace immediately after the course
- Reduce your company's down-grade costs by applying the food safety controls taught in this course
- Gain an insight into current national and international food safety issues
- Train with a NZQA recognised Private Training Establishment (PTE)

PREREQUISITE

There is no prerequisite

COURSE DURATION

½ day

INCLUDES

- Comprehensive resource material
- An AsureQuality completion certificate
- Catering

IN-HOUSE OPTIONS

Please contact our Training team for an individual quote. This course is delivered in-house at your own workplace (minimum rates apply).

NB: Quote will include additional disbursement costs to cover trainer/ assessor costs.

COST

\$313.00 per person + GST



Please contact our Training team for an individual quote

Building a food safety culture

This course is designed to help organisations build a strong food safety culture which will help them meet food safety standards or regulatory requirements, protect their brand reputation and provide customer assurance.

COURSE OVERVIEW

There are many elements such as shared values, beliefs and norms that affect the mindset and behaviour towards food safety. This course is designed to help attendees identify 'best practice' food safety, and start to plan how to build/improve the food safety culture in their organisation.

WHAT IS COVERED?

- What is a food safety culture and what are the benefits of having one?
- Models or approaches for building a food safety culture.
- How to develop a plan for building a positive and proactive food safety culture and creating lasting improvements including:
 - Identifying roles and expectations (including Stakeholders, Senior Management and employees)
 - Engaging, communicating and training
 - Improving the environment and meeting food safety rules
 - Setting targets and accountability
 - Developing monitoring and reporting measures and systems
- A practical checklist, template and support references to help plan, implement and embed improvements.



Having well-trained staff who are motivated and fully equipped to perform their roles, can be a game-changer for any business. A team who understand the principles of a food safety culture are more confident in their day-to-day responsibilities.

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WHO SHOULD ATTEND?

This course should have good cross-organisation representation. A mixture of role-holders will allow for best value and discussions on course.

- Senior Management
- Internal Auditors
- Food Safety Officers

KEY BENEFITS

- Understand regulatory requirements of building a food safety culture
- Gain strategies for altering attitudes towards food safety
- Guidance on developing a programme for building a better food safety culture
- Train with a NZQA recognised Private Training Establishment (PTE) and subject matter expert

ASSESSMENT

A non-unit based assessment is included in the course.

PREREQUISITE

There is no prerequisite for this course.

COURSE DURATION

3.5 hours

INCLUDES

- Comprehensive resource material
- An AsureQuality completion certificate

THIS COURSE IS ALSO AVAILABLE AS:

- Virtual Instructor-led Training (VILT)
- Delivered in-house your workplace
- Customised training for your team

Please contact our Training team for an individual quote



Fundamentals of Food Defence and Food Fraud

Equip yourself with the necessary knowledge to differentiate various forms of food fraud and understand how to carry out a risk assessment and apply control measures on your supply chain

COURSE OVERVIEW

This course is designed for anyone is involved with the prevention of food fraud activities, with the development and implementation of food defence threat assessment and plans at their workplace..

WHAT IS COVERED?

- Differences between Food Defence (TACCP) and Food Fraud (VACCP)
- Food Defence Hazards & Requirements
- Developing, documenting and implementing a food defence plan
- Developing, documenting and implementing a food fraud plan
- External audits – Food Fraud
- Is it possible to reduce food fraud?

WHO SHOULD ATTEND?

- Senior and mid-level management
- Quality assurance and internal auditors
- Managers or staff that operate and monitor HACCP based programmes



KEY BENEFITS

- Understand the requirements and benefits of vulnerability assessment.
- Know how to identify current risks to your business's products and supply chain and possible control measures.
- Train with a NZQA recognised Private Training Establishment (PTE).

ASSESSMENT

A non-unit based assessment is included in the course.

PREREQUISITE

There is no prerequisite but trainees should have a solid understanding of their business's products and processes and a wider knowledge of international supply chains.

COURSE DURATION

1 day

INCLUDES

- Comprehensive resource material
- An AsureQuality completion certificate

COST

\$607.00 per person + GST



Contact our Training team for an individual quote



FSSC 20000 (Version 6)

Understand and apply this internationally recognised food safety management system certification scheme that comprises ISO 22000, ISO/TS 22002-1 and the FSSC scheme additional requirements.

COURSE OVERVIEW

FSSC 22000 is used by organisations that need to demonstrate their ability to control food safety hazards in order to meet customer requirements. It combines food safety management system requirements of ISO 22000 with additional pre-requisite programme requirements of both ISO/TS 22002-1 and the FSSC scheme.

This scheme has been benchmarked by the Global Food Safety Initiative (GFSI) which recognises the equivalence of the core requirements of a number of food safety management systems, including FSSC 22000, BRC, SQF, and IFS.

This course provides trainees with an overview of Food Safety System Certification (FSSC) 22000, in order to implement and maintain certification.

This course helps participants transition to or implement FSSC 22000 Version 6.

WHAT IS COVERED?

- What is FSSC 22000
- ISO 22000 in the context of food safety and quality
- Food safety management system requirements
- ISO/TS 22002-1 pre-requisite requirements
- HACCP according to ISO 22000 including Operational PRPs vs CCPs



- Verification requirements
- Continuous improvement
- Review of an organisation's current HACCP plan against ISO 22000 requirements. (Participants are requested to bring their own HACCP plan. It is essential that you bring the scope of the plan, the product description and process flow diagram.)

WHO SHOULD ATTEND?

- Those who are involved in developing, implementing or maintaining FSSC 22000 systems and who need to gain a clear understanding of the scheme's requirements

KEY BENEFITS

- An understanding of FSSC 22000 standard
- Understand ISO 22000-specific HACCP requirements (OPRPs vs CCPs)
- Learn how to interpret ISO 22000, including OPRPs determination.

PREREQUISITE

There is no prerequisite, however a good understanding of food safety, the food sector (including regulatory requirements), and HACCP in relation to ISO 22000 is advised.

COURSE DURATION

1 day

INCLUDES

- Comprehensive resource material
- An AsureQuality completion certificate
- Catering

IN-HOUSE OPTIONS

Please contact our Training team for an individual quote. This course is delivered in-house at your own workplace (minimum rates apply).

NB: Quote will include additional disbursement costs to cover trainer/ assessor costs.

COST

\$775.00 per person + GST



Please contact our Training team for an individual quote

Halal Awareness

Gain an understanding and awareness of the fundamentals of halal.

COURSE OVERVIEW

This programme is designed to provide Halal Awareness training to your staff. Trainees will gain an understanding of the definition and basic concepts of Halal & Shariah Law. If your company participates in the New Zealand Halal Export Assurance System and requires audit and certification services in order to make Halal claims, your team will benefit from this training.

Industries that may benefit from this course in New Zealand include red meat, dairy, seafood, honey, food processing, bakery, food service, cosmetics, pharmaceuticals, and logistic

WHAT IS COVERED?

- Awareness of Islamic Shariah
- Islamic concept of hygiene
- The Islamic approach to GHP
- The concept of halal & haram in Islam

WHO SHOULD ATTEND?

- Those wishing to gain employment in Industry
- Processors and staff who would benefit from an awareness of halal and concepts of halal certification
- Staff who cannot achieve unit standards associated with halal slaughter / audit



VIRTUAL INSTRUCTOR-LED TRAINING

We offer this training via Virtual Instructor-Led Training. We recommend:

- You have a device & a stable internet connection for the session
- Be visual to the trainer - check your webcam is ready to go
- Become familiar with your Mute and Video buttons!
- Ensure you have access to a microphone (we also recommend having a headset available for improved sound quality)
- Comfort is important so make sure you are sitting somewhere warm and comfortable
- Where possible, choose a quiet space where you are unlikely to be interrupted for the duration of your training

PREREQUISITE

There is no prerequisite.

COURSE DURATION

4 hours

ASSESSMENT

Theory assessment to be completed on-course.

PRE AND/OR POST COURSE LEARNING

This course is recommended for those wishing to gain employment in the Meat Industry and is considered a pre-requisite for the Introductory Halal Slaughter training.

COST

\$313.00 + GST per person



Please contact our Training team for an individual quote

Halal Introductory Dairy Auditing

Learn the principles of quality auditing and how it applies to halal certification.

COURSE OVERVIEW

This course provides a basic understanding of the principles of halal process and auditing. This programme is designed to provide awareness to people who work a dairy processing plant. Trainees will gain an understanding of the definition and basic concepts of halal certification, primary processing and halal auditing.

WHAT IS COVERED?

- Introduction to Islamic Shariah
- Islamic and halal auditing requirements
- Halal auditing preliminaries
- Islamic concept of hygiene
- Shariah law

WHO SHOULD ATTEND?

- Those who are new to auditing or are likely to be involved in internal or external audits
- Those who work in a primary processing plant and would like to improve their knowledge of halal auditing



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ASSESSMENT

The following unit standards are required to complete the Introductory Halal Auditing Programme.

Compulsory Units:

- 25924 - Demonstrate knowledge of audit requirements in the certification of Halal food and food products
- 29088 - Produce Halal dairy products.

PREREQUISITE

There is no prerequisite.

COURSE DURATION

1 day

INCLUDES

- Comprehensive resource material
- An AsureQuality completion certificate

IN-HOUSE OPTIONS

Please contact our Training team for an individual quote. This course can be delivered at your workplace (minimum rates apply).

NB: Quote will include additional disbursement costs to cover trainer/ assessor costs.



Please contact our Training team for an individual quote

Heat Treatment Awareness

The majority of dairy products sold in New Zealand, or exported, are required to undergo a recognised heat treatment process. Understand the process of Heat Treatment and the importance it plays.

COURSE OVERVIEW

This course is designed to inform Operators and other associated company staff of the checks and tests used to demonstrate that the heat treatment step is operating correctly, and why these checks are required.

The course focuses specifically on the requirements of the NZFSA Heat Treatment Code of Practice (COP) for continuous pasteurisers.

Other forms of pasteurisation processes and UHT sterilisation processes can be covered on request.

WHAT IS COVERED?

- Heat treatment background and history
- Design of pasteurisers
- Testing requirements
- Procedures and records
- What to do when there is a problem

Option - UHT

- Achieving commercial sterility



This course is designed for operators and supervisors working with heat treatment equipment in dairy manufacturing facilities.

We are an internationally recognised Private Training Establishment (PTE) holding a Category 1 status with the New Zealand Qualifications Authority (NZQA). This means that we monitor the changing regulations and reflect the latest industry trends and standards in our courses.



- Design of UHT Sterilisers
- Operator verification and records

WHO SHOULD ATTEND?

- Personnel with specific management responsibilities for Risk Management Programme compliance
- Pasteuriser operators
- Supervisors
- Plant managers
- Product safety/internal auditors

Key benefits

- Gain a general overview and understanding through the identification of key pasteuriser equipment design requirements for continuous pasteurisers
- Understand the testing of temperature and flow divert mechanisms, differential pressures, filters, temperature probe checks, recording systems, compliance obligations, routine maintenance checks and calibration

Prerequisite:

There is no prerequisite.

COURSE DURATION

½ days

COST

\$307.00 per person + GST & disbursements

Disbursements include venue hire, catering and any additional trainer costs required. As costs vary depending on the course location they are charged separately and at cost.

Includes:

- Comprehensive resource material
- An AsureQuality completion certificate

DELIVERED IN-HOUSE ONLY

Please contact our Training team for an individual quote. This course is delivered in-house at your own workplace (minimum rates apply).

NB: Quote will include additional disbursement costs to cover trainer/ assessor costs.



Sensory Training

Test your ability to recognise substandard milk and enhance your knowledge of risks to milk.

COURSE OVERVIEW

This course is designed to give the trainee an understanding of sensory testing of raw milk with testing method, classifications and possible causes of milk taints.

Our trainer will present a powerpoint presentation to cover sensory defects/odour description and possible causes. They will also cover the classification of taints and ways to reduce on farm risks.

After this presentation, the trainees will be taken through an informal exercise to assess examples of product on the course.

The trainees are required to fully complete the Sensory Assessment in order to pass and receive a certificate.

WHAT IS COVERED?

- Testing methods for sensory assessment
- Classifications of milk taints
- Possible causes of milk taints
- Ways to reduce on farm risk of milk taint

WHO SHOULD ATTEND?

- Anyone dealing with the supply or collection of raw milk



ASSESSMENT

- You will be required to complete a Sensory Assessment on course

PREREQUISITE

There is no prerequisite.

COURSE DURATION

3 hours including assessment

INCLUDES

- Comprehensive resource material
- An AsureQuality completion certificate
- Assessment on site

COST

Please enquire within, contact training team



Please contact our Training team for an individual quote



RORP (Risk Organism Response Plan) Awareness - Scenario Workshop

Understanding the consequences of a Biosecurity response, to help test your company's RORP.

COURSE OVERVIEW

This course is designed to provide the meat and dairy processing industries with a better understanding of the application of their company's RORP plan.

Attendees are taken through the background of Biosecurity risks, what would happen in a biosecurity response, an understanding of your company responsibilities and an understanding of a practical scenario using the company's own RORP plan.

WHAT IS COVERED?

- What is Biosecurity?
- Legislation relating to Biosecurity.
- Testing of your company's RORP plan.

WHO SHOULD ATTEND?

Staff who have the responsibility for developing, implementing, and auditing their plant's RORP plan.



KEY BENEFITS

- Gain an insight into current national and international biosecurity issues
- Gain an understanding of the consequences of poor biosecurity systems
- Observe regulatory biosecurity requirements put into a practical context
- Train with a NZQA recognised Private Training Establishment (PTE)

PREREQUISITE

- RORP site co-ordinator to attend
- Bring your company RORP plan

COURSE DURATION

4 hours

INCLUDES

- Comprehensive resource material
- An AsureQuality completion certificate

IN-HOUSE OPTIONS

Please contact our Training team for an individual quote. This course is delivered in-house at your own workplace (minimum rates apply).

NB: Quote will include additional disbursement costs to cover trainer/ assessor costs.

COST

\$313.00 per person + GST



Please contact our Training team for an individual quote



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