



# Food Industry Courses

 **AsureQuality**  
Kaitiaki Kai





# 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](http://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 seeking the knowledge of conducting successful audits	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	Lead Auditor	Regulatory auditors, verification agency staff, Internal auditors, Food safety officers, Primary and secondary processors	RABQSA – AU, FS, QM, TL	4 days
11	Introductory Food Safety	Anyone working or preparing to work in the food and dairy industry	n/a	½ day
13	FSSC 22000	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	n/a	1 day
15	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
17	Introductory HACCP	Those who are new to HACCP or are required to work under a HACCP programme	n/a	1 day
19	Advanced HACCP	Staff who work with or maintain a HACCP-based programme, production/processing managers and supervisors, operators, warehouse/logistics, quality control and/or quality assurance staff (QA/QC), technical staff	28264	2 days
21	Refresher HACCP	Staff who work with or maintain a HACCP-based programme, production/processing managers and supervisors, operators, warehouse/logistics, quality control and/or quality assurance staff (QA/QC), technical staff	n/a	1 day
23	Advanced HACCP Assessment 28265	This assessment is for experienced staff required to have confident, in-depth knowledge to develop and review a HACCP plan for their food processing operation.	28265	4 hours
25	Halal Auditing Site Assessment	Achieve unit standard 26025 at your own workplace through an on-site assessment.	26025	4 hours
26	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
28	Risk Organism Response Plan (RORP)	Staff who have the responsibility for developing, implementing and auditing their plant's RORP plan	n/a	4 hours
30	Skills for Supervisors	Department supervisors, production/processing supervisors, new supervisors or team leaders	n/a	1 day



# 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](mailto: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



# Lead Auditor

ISO 22000/ISO 9001 is internationally recognised as the foundation of a Food Safety Programme and ensures safety throughout the food supply chain.

## COURSE OVERVIEW

Our Lead Auditor course focuses on understanding the ISO 22000 / ISO 9001 standard for a Food Safety Management System. It incorporates the principles of HACCP and the requirements of key standards developed by various global food retailer syndicates.

*"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?

- Introduction to audit concepts
- Review of ISO 9001 / ISO 22000
- Key steps to auditing
- Corporate governance
- Continual improvement
- Process auditing explained
- Human factors in audits
- QMS certification audits

## WHO SHOULD ATTEND?

- Regulatory auditors
- Verification agency staff
- Internal auditors



- Food safety officers
- Primary and secondary processors

---

#### KEY BENEFITS

- Understand ISO 22000 and how it can be interpreted to design a Food Safety Management System
- Understand Hazard Analysis and Critical Control Point (HACCP) and prerequisite programmes
- Understand the application of auditing to processes and integrated systems
- Apply ISO 9001 audit steps to verify management systems are operating effectively and efficiently

---

#### ASSESSMENT

This course provides a learning and assessment pathway to the following Exemplar Global International competency units:

- Exemplar Global-AU: Management Systems Auditing
- Exemplar Global-FS: Auditing Food Safety Management Systems
- Exemplar Global-QM: Auditing Quality Management Systems
- Exemplar Global-TL: Leading Management System Audit Teams

Participants assessed as competent in both the AU and FS units will meet the knowledge competency requirements to register as a Food Safety Auditor with Exemplar Global International's qualification and competency based Food Safety Auditor Certification schemes

---

#### PREREQUISITE

Experience in HACCP is preferable.

---

#### COURSE DURATION

4 days

---

#### INCLUDES

- Comprehensive resource material
- An Exemplar Global recognised certificate on successful completion of assessment
- 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

\$4,129.00 per person + GST

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



# 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



# 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

# Introductory HACCP – Food

Learn the necessary skills to tackle the Hazard Analysis Critical Control Point (HACCP) system in your workplace, and ensure food safety.

## COURSE OVERVIEW

The HACCP system has been developed to help manufacturers produce safe food. 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 overview, and introduces the concept of HACCP and its principles according to Codex guidelines.

*“AsureQuality’s training is well suited to our needs. We will continue to work with AsureQuality to upskill our team in Food Safety & Quality.” Employee at George Weston Foods (NZ) Limited*

## WHAT IS COVERED?

- Importance of Food Safety
- Codex guidelines and how these are applied to HACCP
- New Zealand Food Legislation
- The 12 steps including the seven principles of HACCP and how they are used to achieve food safety
- Pre-requisite programmes
- Food safety hazards
- Critical limits



---

**WHO SHOULD ATTEND?**

- Those who are new to HACCP or are required to work under a HACCP programme

---

**KEY BENEFITS**

- Understand the principles of HACCP as they relate to your role
- 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)

---

**PREREQUISITE**

There is no prerequisite, however a good understanding of food safety 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**

\$607.00 per person + GST



Please contact our Training team for an individual quote

# Advanced HACCP

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 food and 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



---

**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 or dairy sector (including regulatory requirements), and the products/ processes of the participant's company is advised.

---

**COURSE DURATION**

2 days

---

**INCLUDES**

- Comprehensive resource material
- Comfortable surroundings, lunch and refreshments provided
- An AsureQuality attendance 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.

---

**COST**

\$1449.00 per person + GST



Please contact our Training team for an individual quote

# Refresher HACCP

Refresh your skills of the Hazard Analysis Critical Control Point (HACCP) system, and ensure food safety is a priority in your workplace.

## COURSE OVERVIEW

This course is designed to refresh and enhance your skills in applying HACCP principles 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 (12 steps including preliminary information) and how these are applied to HACCP
- The seven principles of HACCP and how they are used to achieve food safety

## WHO SHOULD ATTEND?

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



---

**KEY BENEFITS**

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

---

**PREREQUISITE**

Previous attendance of a recognised HACCP course. Trainees must have a basic working knowledge of HACCP principles.

---

**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**

\$607.00 per person + GST



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



# Halal Auditing Site Assessment - 26025

Achieve unit standard 26025  
at your own workplace  
through an on-site  
assessment.

#### ASSESSMENT OVERVIEW

Unit standard 26025 – Audit the production of halal meat and meat products for certification (Level 4) (10 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 Introductory Halal Auditing Skills course and achieved units 25926, 21623 & 25924 prior to registering for this unit assessment.

---

#### ASSESSMENT DURATION

4 hours

---

#### COST

\$843.00 + assessor daily rate - per person + GST





# 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



# 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

# Skills for Supervisors

Designed for new supervisors & team leaders to gain the necessary skills for dealing with the transition from worker to leader.

## COURSE OVERVIEW

This course is designed for anyone who has responsibilities for the day to day monitoring of the operation. It aims to give new supervisors and team leaders the skills to prevent conflict in the workplace and give strategies for dealing with the transition from worker to leader.

## WHAT IS COVERED?

- Regulatory and customer requirements, and processing requirements
- Developing a process control check sheet
- Carrying out the check
- Rating defects
- Corrective and preventative actions
- Records
- Preventing conflict in the workplace
- Strategies for transitioning from worker to leader

## WHO SHOULD ATTEND?

- Department supervisors
- Production/processing supervisors
- New supervisors or team leaders



---

**KEY BENEFITS**

- Understand the regulatory requirements of process control
- Understand the impact of failures
- Recognise rate of defects
- Understand corrective and preventative actions
- Gain strategies for preventing conflict in the workplace & transitioning from worker to leader
- Train with a NZQA recognised Private Training Establishment (PTE)

---

**PREREQUISITE**

There is no prerequisite however it is recommended that both Introductory HACCP and Introductory Audit be completed before this course.

---

**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.

---

**COST**

\$607.00 per person + GST



Please contact our Training team for an individual quote



**AsureQuality Academy**

6H Sir William Pickering Drive, Burnside, Christchurch 8053  
Private Bag 4718, Christchurch Mail Centre, Christchurch 8140, New Zealand

0508 00 11 22  
training@asurequality.com  
asurequality.com