



Red Meat Sector 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 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	Advanced Auditing Skills 8086	Those who are involved in auditing and need an advanced understanding of audit practices.	8086	2 days
6	Animal Welfare and Humane Slaughter	Stockyard and slaughterboard personnel, supervisors, and any person responsible for overseeing the procurement and delivery of animals for slaughter e.g. transport operators, stock buyers.		1 day
8	Animal Welfare Skills	Stockyard and slaughterboard personnel, supervisors, compliance personnel, and any person responsible for overseeing the procurement and delivery of animals for slaughter e.g. transport operators, stock buyers.	20644	1 day
10	Halal Awareness	Anyone wishing to gain employment in the industry, processors and staff who would benefit from an awareness of halal and concepts of halal certification, and staff who cannot achieve unit standards associated with halal slaughter/audit		4 hours
12	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
14	Halal Introductory Slaughter	Halal slaughter persons, supervisors in the primary processing area, stunning operators, and halal certification bodies.	25926, 21623, 25927	1 day
16	Introductory HACCP - Meat	Compliance and technical staff, quality control and/or quality assurance staff (QA/QC), production/processing supervisors, warehouse/logistics, and ZFT checkers.	28263	1 day
18	Micro Abattoir Meat Inspection	Anyone training to become a meat inspector in a micro-abattoir, or seeking knowledge of meat inspection (note: situation dependent, please contact AsureQuality to discuss suitability).	National Certificate of Meat Inspection Level 4	Enquire within
20	Petfood Inspection Ante-Mortem and Post-Mortem	Anyone examining animals prior to slaughter for petfood processing, or carrying out animal product inspections to carcasses and viscera before processing into petfood.	30293, 30289, 20644, 30295, 28172, 2863	3 days plus assessment
22	Pre Trim Awareness	Personnel involved in pre-trim on the slaughter board and further processing areas (e.g. boning rooms), supervisors, quality control and/or quality assurance staff (QA/QC), compliance and technical staff.		2-3 hours
24	Process Control Awareness	Department supervisors, quality control and/or quality assurance staff (QA/QC), technical and compliance staff, internal auditors.		3 hours plus assessment
26	Skills for Supervisors	Department supervisors, production/processing supervisors, new supervisors or team leaders.		1 day



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.

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)



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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ASSESSMENT

- Unit standard 8086 – Demonstrate knowledge required for quality auditing (Level 4) (4 credits). Theoretical component to be completed on the course
- Pre-course e-learn module (a link will be sent to you within 10 working days of the training)
- A non-unit based assessment is included in the course.

PREREQUISITE

Our course incorporates pre-course learning online. Please allow two hours to complete this module. You may log in and complete this module at a time that suits your schedule, however you must complete the knowledge check in one attempt.

The pre-course module is a compulsory requirement of the Advanced Auditing training. This provides additional evidence in order to award unit 8086 as part of course completion. To receive certification, both the pre-course e-learning and on-course theory modules must be completed and marked as competent.

Those new to auditing are advised to complete Introductory Auditing Skills.

COURSE DURATION

Pre-course work + 2 days classroom training

Allow up to 40 hours to meet the requirements of the training

COST

\$1449 + GST per person

Animal Welfare and Humane Slaughter

Understanding animal welfare regulations within the work area, and the principles of humane slaughter

COURSE OVERVIEW

This course is designed for people who manage stock up to the point of slaughter and require a good understanding of animal welfare regulations within the work area, and the principles of humane slaughter.

It provides the knowledge and skills to effectively monitor and handle livestock as documented in organisational quality systems, and is consistent with legislative and international market requirements.

WHAT IS COVERED?

- Importance of animal welfare
- Animal welfare views
- New Zealand animal welfare legislation
- Obligations and responsibilities
- Animal behaviour and handling
- Stockyards and good yard design
- Humane slaughter

WHO SHOULD ATTEND?

- Stockyard personnel involved in managing the receipt of and processing of animals for slaughter
- Slaughterboard personnel involved in humane slaughter
- Supervisory staff



A team who understand the principles of animal welfare are more confident in their day-to-day responsibilities.

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- Stock buyers involved in the purchasing of animals for slaughter
- Any person responsible for overseeing the procurement and delivery of animals for slaughter e.g. transport operators

KEY BENEFITS

- Demonstrate knowledge of good practices in animal welfare and humane slaughter
- Gain an understanding of the Animal Welfare Act, Animal Welfare (Care and Procedures) Regulations 2018, and Codes of Welfare
- Develop an increased awareness of how important animal treatment is to the quality of the end product
- Ensure your workplace consistently meets and exceeds customer expectations
- Provide confidence of compliance with the guidelines prescribed by the Animal Welfare Act 1999

PREREQUISITE

There is no prerequisite.

COURSE DURATION

1 day

COST

\$772.00 + GST per person



Animal Welfare Skills

Demonstrate knowledge of good practices in animal welfare and gain an understanding of the Animal Welfare Act and Codes of Welfare.

COURSE OVERVIEW

This course is designed for people who are responsible for ensuring animal welfare compliance within the work area.

It provides the knowledge and skills to effectively monitor, handle and slaughter livestock as documented in organisational quality systems, and consistent with legislative and international market requirements.

WHAT IS COVERED?

- Importance of animal welfare
- The five freedoms of animal welfare
- Animal welfare legislation
- Responsibilities and actions
- Animal behaviour
- Best practice in animal handling
- Four specialist types of training - sheep, cattle, deer and bobby calf

WHO SHOULD ATTEND?

- Stockyard personnel involved in managing the receipt and processing of animals for slaughter
- Slaughterboard personnel involved in humane slaughter
- Supervisory staff
- Stock buyers involved in the purchasing of animals for slaughter



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- Any person responsible for overseeing the procurement and delivery of animals for slaughter eg. transport operators
- Compliance staff

KEY BENEFITS

- Develop an increased awareness of how important animal treatment is to the quality of the end product
- Ensure your workplace consistently meets and exceeds customer expectations
- Provide confidence of compliance with the guidelines prescribed by the Animal Welfare Act 1999
- Satisfies the EU welfare at slaughter regulation 1099/2009 to provide an Animal Welfare Officer on site
- Train with a NZQA registered Private Training Establishment (PTE)

ASSESSMENT

Unit standard 20644 - Demonstrate knowledge of the Animal Welfare Act in relation to the meat processing industry (Level 3) (5 credits). To be completed on the course.

PREREQUISITE

There is no prerequisite.

COURSE DURATION

1 day

COST

\$607 + GST per person





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 logistics.

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 the 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



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PREREQUISITE

There is no prerequisite.

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.

ASSESSMENT

Theory assessment to be completed on-course.

COURSE DURATION

4 hours

COST

\$313 + GST per person



Halal Introductory Auditing

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

COURSE OVERVIEW

This course provides an understanding of the principles of halal processing and auditing. Trainees will gain an understanding of the definition and concepts of halal certification, primary processing, halal slaughter of animals and halal auditing.

WHAT IS COVERED?

- Islamic shariah
- Islamic concept of hygiene
- Islamic approach to Good Manufacturing Processes
- Halal stunning and slaughter requirements
- Islamic and halal auditing requirements

WHO SHOULD ATTEND?

This course is designed for people who work in a primary processing plant and are likely to be involved in internal or external audits or would like to improve their knowledge of halal auditing.

LEARNING OUTCOMES

On successful completion of this course, trainees will be able to:

- Demonstrate knowledge of shariah in the production and certification of halal food and food products for a primary products food processing operation.
- Demonstrate knowledge of halal slaughter requirements in a meat processing operation.
- Explain the purpose and scope of a halal audit



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- Demonstrate knowledge of the halal audit process in accordance with shariah.
- Demonstrate knowledge of halal food management activities for a primary products food processing operation.

ASSESSMENT

- 25924 - Demonstrate knowledge of audit requirements in the certification of halal food and food products (5 credits) (level 4)
- 21623 - Demonstrate knowledge of halal slaughter requirements in a meat processing operation (5 credits) (level 3)
- 25926 - Demonstrate knowledge of shariah in the production and certification of halal food and food products (5 credits) (level 3)

PREREQUISITE

- Trainees must be employed in the industry to complete this course. It is recommended to have completed our Halal Awareness course prior.
- Trainees will be required to have a basic understanding of shariah requirements in production and certification of halal food and food products as per their organisational requirements.
- Age requirements: Trainees must be 18 years or older to enrol.
- English Proficiency: All students are required to have a level of written and oral English equivalent to IELTS 5.5 or higher to be eligible to attend the courses. Please note that evidence of English language proficiency is exempt for those trainees whose enrolment has been organised and paid by their employer.

COURSE DURATION

Pre-course self-directed learning (2 weeks prior to enhance learning in classroom)

Classroom (face-to-face): 8 hours with tutor

COST

\$775.00 + GST per person

Halal Introductory Slaughter

This course is designed for people employed in the meat processing industry who work or will be working in the industry as halal slaughter persons, supervisors in the primary processing area, stunning operators and halal certification bodies.

COURSE OVERVIEW

The course will provide the trainee with a basic understanding of the concept of Islamic law, the process of halal slaughtering and halal certification, animal welfare requirements in the halal slaughtering process, animal welfare and Islamic law. Those trainees who wish to work as competent halal slaughter persons, will be required to do all three unit standards on this course. These also form part of the regulatory requirements for halal quality assurance officers, halal assessors and issuing officers for the Approved Halal Organisation (AHO).

WHAT IS COVERED?

- Introduction to Islamic shariah
- Halal slaughter requirements
- Islamic concept of hygiene
- Shariah law and Animal Welfare Act
- The importance of animal welfare
- The five freedoms of animal welfare
- Islamic slaughter

WHO SHOULD ATTEND?

This course is designed for people who work in the meat processing industry including halal slaughter persons, supervisors in the primary processing area, stunning operators and halal certification bodies.

Trainees will be required to have prior knowledge of shariah requirements in production and certification of halal food and food products as part of their risk management programme.



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LEARNING OUTCOMES

On successful completion of this course, trainees will be able to:

- demonstrate knowledge of halal slaughter requirements in a meat processing operation.
- demonstrate knowledge of shariah in the production and certification of halal food and food products for a primary products food processing operation.

Trainees completing unit standard 25927 will be able to:

- prepare to produce halal meat in a meat processing operation and
- produce halal meat in accordance with shariah and organisational requirements.

ASSESSMENT

The following unit standards are required (theoretical component to be completed on the course)

- US 25926 – Demonstrate knowledge of shariah in the production and certification of halal food and food products (Level 3) (5 credits).
- US 21623 – Demonstrate knowledge of halal slaughter requirements in a meat processing operation (Level 3) (5 credits).

Compulsory unit for slaughter persons (practicing Muslim trainees only)

- US 25927 – Produce halal meat in a meat processing operation (Level 3) (10 credits). Theoretical component to be completed on the course and practical component and verification letter to be completed post-course.

Note: For each credit allow around ten hours of learning.

COURSE DURATION

1 day classroom

COST

\$775.00 + GST per person

Introductory HACCP - Meat

Learn the necessary skills 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 the meat processing industry 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 refresher, and introduces the concept of HACCP and its principles according to Codex guidelines.

WHAT IS COVERED?

- Principles of food safety
- Codex guidelines and how these are applied to HACCP
- New Zealand food legislation
- The seven principles of HACCP and how they are used to achieve food safety
- Food safety hazards
- Controlling quality
- Critical limits
- Identification of hazards, corrective actions and verification requirements

WHO SHOULD ATTEND?

- Staff who operate and monitor a HACCP-based programme
- Production/processing supervisors
- Operators
- Warehouse/logistics



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- Quality control and/or quality assurance staff (QA/QC) and ZFT checkers
- Technical staff

KEY BENEFITS

- Gain an introductory knowledge of the principles of HACCP and their application
- Understand the principles of HACCP as they relate to your 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 own work area in a food processing operation (Level 3) (5 credits). Note: For each credit allow around ten hours of learning.

PRE AND/OR POST COURSE LEARNING

Theoretical component to be completed on the course and attestation to be completed post-course.

Please note you have up to ten weeks to complete and submit your attestation/observation to the Academy for final sign-off, unless given an extension of time.

ENTRY REQUIREMENTS

All students are required to have a level of written and oral English equivalent to IELTS 5.5 or higher to be eligible to attend the courses. The person responsible for making bookings or authorising attendance on the course must agree to this entry requirement.

Please note that evidence of English language proficiency is exempt for those trainees whose enrolment has been organised, paid or required by their employer.

COURSE DURATION

This course is indicative of 50 hours of learning. This includes classroom time, self-directed learning and assessment time.

COST

\$775.00 + GST per person

Micro Abattoir Meat Inspection

Gain the skills and confidence necessary for meat inspection.

COURSE OVERVIEW

In this integrated theory and practical course, trainees will learn the fundamental principles of meat inspection including legislation, hygiene, blood and lymph, anatomy, pathology and knife skills. Successful completion of this course leads to the NZ Certificate in Meat Processing (Animal Product Examination) Post Mortem Level 4.

WHO SHOULD ATTEND?

Anyone training to become a meat inspector or seeking knowledge of meat inspection.

PREREQUISITE:

There are no prerequisites, but we recommend:

- Passed colour blindness test
- Experience working on the slaughter floor
- Knife skills
- National Certificate (Level 2 or above)
- Literacy and numeracy competencies

DELIVERY AND ASSESSMENT

- Delivery via online, face-to-face, and workplace options available dependent on your trainee requirements.



In this integrated theory and practical course, trainees will learn the fundamental principles of meat inspection.

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COURSE DURATION

Theory is a 14-week instructor led component that includes some on chain time to support learning.

Work experience is the time trainees spend practicing meat inspection to become competent at chain speed. AsureQuality pairs trainees with competent meat inspectors and provides weekly supervisory check-ups.

Duration is dependent on species being taught, stock availability, trainee absenteeism and situational events.

PRICING

Contact us for a comprehensive quote. A subsidy may be available from Primary ITO.

This course may be delivered at your own workplace (minimum rates apply). Pricing will include additional disbursement costs to cover trainer/ assessor costs.



Petfood Inspection Ante-Mortem and Post-Mortem

Prepare yourself to perform ante-mortem and post-mortem inspection duties.

Become a registered petfood inspector.

COURSE OVERVIEW

Ante-Mortem

This course is designed for anyone examining animals prior to slaughter for petfood processing. The course content is highly visual and tailored to the petfood industry.

- Legislation related to the petfood industry
- Animal welfare
- Disease processes
- Purpose of animal examinations

Post-Mortem

This course is designed for anyone carrying out animal product inspections to carcasses and viscera before processing into petfood. The course is highly visual and is specifically tailored to the petfood industry.

- Legislation related to the petfood industry
- Identification and dispositions of diseases, defects and abnormalities

ASSESSMENT

Ante-Mortem examination strand:

- Unit Standard 30293 - Demonstrate understanding of ante-mortem examination of animals used for animal consumption (Level 3) (10 Credits)
- Unit Standard 30289 - Complete ante-mortem examination of animal used for animal consumption (Level 3) (10 Credits)
- Unit Standard 20644 – Demonstrate knowledge of the Animal Welfare Act in relation to the meat processing industry (Level 3) (5 credits)



This course is designed for anyone examining animals prior to slaughter for petfood processing and anyone carrying out animal product inspections to carcasses and viscera before processing into petfood.

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Post-Mortem Examination Strand:

- Unit Standard 30295 - Demonstrate understanding of post-mortem examination of meat products used for animal consumption (Level 3) (20 Credits)
- Unit Standard 28172 - Complete post-mortem examination of animal products used for animal consumption (Level 3) (25 Credits)
- Unit Standard 28630 – Apply hygiene and food safety requirements to own work area in a primary products food processing operation (Level 3) (5 credits)

Site Assessment

- Return to site assessment is required. Assessors will arrange assessment 6-8 weeks after the course date. Assessment costs are included in per person rate.

Post-Mortem only:

- Trainees can complete AM or PM only. Post-mortem only training is conducted over 3 days to include aspects of Animal Welfare & Ante-mortem to support decisions made for post-mortem processes. AM units will not be assessed.
- AsureQuality recommends PM trainees achieve AM units to maintain good operating procedures and support roleholder responsibilities with your employer.

ENTRY REQUIREMENTS

Prerequisite

Trainees must be employed in a petfood operation.

English Proficiency

All students are required to have a level of written and oral English equivalent to IELTS 5.5 or higher to be eligible to attend the courses. The person responsible for making bookings or authorising attendance on the course must agree to this entry requirement.

Please note that evidence of English language proficiency is exempt for those trainees whose enrolment has been organised, paid or required by their employer.

COURSE DURATION

3 days + site assessment post course

COST

\$4585.00 per person + gst

- Ante-Mortem only: \$1,658.50 per person + gst
- Post-Mortem only: \$2,710.30 per person + gst

Pre Trim Awareness

Gain the skills and confidence necessary to recognise and remove defects in the meat industry.

COURSE OVERVIEW

This course is designed to assist meat processing companies with ensuring all pre-trim personnel are adequately trained in the recognition and removal of defects.

The pre-trim area is a key part of a company's HACCP plan as it is a critical control point.

WHAT IS COVERED?

- Understanding the food safety and food-handling requirements of the pre-trim area
- Knowing how to identify and correctly remove contaminants and other defects
- Recognising defects and diseases (in particular faecal/ingesta) pertaining to carcasses on the pre trim rail
- Understanding hygienic handling and efficient removal of faecal, ingesta and other contaminants as well as any diseased material
- Identifying anatomical features in relation to finding the location of possible faecal, ingesta or other contamination.
- Understanding and applying Occupational Safety and Health Service (OSH) requirements

WHO SHOULD ATTEND?

- All personnel involved in pre-trim on the slaughter board and further processing areas (e.g. boning rooms).
- Supervisors
- Quality control and/or quality assurance staff (QA/QC)
- Technical staff



The pre-trim area is a key part of a company's HACCP plan as it is a critical control point.

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KEY BENEFITS

- Calibrate staff at their workstations to ensure pretrim personnel satisfy regulatory and customer requirements
- Provide the employer with confidence to pass audits and is often part of a Corrective Action Request (CAR) issued as a result of failures at audit
- Provide knowledge of diseases and defects found in the carcass and how to remove contamination effectively and efficiently
- Provide knowledge of relevant health and safety requirements
- Gain an insight into current national and international food safety issues
- Train with a NZQA recognised Private Training Establishment (PTE)

ASSESSMENT

An optional practical calibration activity is available and charged in addition to course. Please contact us for further information.

PREREQUISITE

There is no prerequisite.

COURSE DURATION

2-3 hours

COST

\$313 + GST per person



Process Control Awareness

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

COURSE OVERVIEW

This course introduces the concept of process control and its application in food manufacturing operations.

This is an in-house course designed for anyone who has responsibilities for the day to day monitoring of the operation. It aims to give supervisors the confidence to handle audit situations and demonstrate the ability to audit and control the process.

The course also includes a practical calibration exercise to ensure all attendees are competent in process control checks.

WHAT IS COVERED?

- Regulatory and customer requirements, and processing requirements
- Carrying out the check
- Rating defects
- Corrective and preventative actions
- Records

WHO SHOULD ATTEND?

- Department supervisors
- Quality control and/or quality assurance staff (QA/QC)
- Technical staff
- Internal auditors



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KEY BENEFITS

- Understand the regulatory requirements of process control
- Understand the impact of failures
- Recognise rate of defects
- Understand corrective and preventative actions
- Understand how to manage a process to the required documented standard

ASSESSMENT

Theory assessment to be completed on-course.

PREREQUISITE

There are no prerequisites, although we recommend an understanding and knowledge of your process and audit requirements.

COURSE DURATION

3 hours plus assessment.

COST

\$313.00 + GST per person

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 a food production 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



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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.

Note: Currently this course is only available to domestic students. Please contact us if you are not a domestic student and would like to register your interest in this course.

COURSE DURATION

1 day

COST

\$607 + GST per person



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