



Lead Auditor course Eastern Cape

28.01.2019—01.02.2019



TARGET AUDIENCE

- ☞ Quality Manager
- ☞ Hygiene Manager
- ☞ Internal Auditor
- ☞ Supervisors



DELEGATE FEEDBACK

My knowledge and skills to audit facilities improved remarkably. The course is recommended to all who are responsible for auditing functions in food safety management systems

COURSE OUTLINE

Lead Auditors conduct audits for compliance to legislation and regulatory requirements. This SAATCA approved Lead Auditor Program includes:

- ☞ Food safety management systems criteria
- ☞ Purpose of an audit
- ☞ Audit principles
- ☞ Audit approach
- ☞ Auditors responsibilities
- ☞ Leading an audit team
- ☞ Audit strategy
- ☞ Auditing techniques
- ☞ Nonconformance and corrective actions
- ☞ Accreditation and certifi-

ENTRY REQUIREMENTS

- ☞ At least 4 years work experience in the **food safety management systems**
- ☞ Training in food related microbiology
- ☞ Training in food related regulations / legislation
- ☞ Training in pre-requisite program **min 3 days**
- ☞ Advance HACCP implementation 3 day minimum
- ☞ **ISO 22000 bridging course (3 Days)** or **HMS HACCP / ISO 22000 course (4 days)**
- ☞ Training in auditing techniques according to ISO19011

Cost:

RMAA Members: R8 075 (Excl VAT)

Non-Members: R9 075 (Excl VAT)

Includes study guides, facilitation, practical's, assessment and certification

AST reserves the right to re-schedule dates and venues
Cancellation within 5 days of commencement date will incur a 20% administration fee

**Closing date for
registration
2019.01.18**

Contact us:

Phone: (012) 349-1237/8

Fax: (012) 349-1240

E-mail: ella@rmaa.co.za

Website: www.rmaa.co.za

Accreditation:

Accredited Training provider—AgriSETA AGRI/c prov/027710

Registered Private FET College—2011/FE07/010

SAATCA training course provider