

Lead Auditor course Cauteng



17.02.2020—21.02.2020

TARGET AUDIENCE

- Quality Manager
- Hygiene Manager
- Internal Auditor
- Supervisors



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

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

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 2020.02.10

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



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Dear Prospective Delegate

Thank you for your interest in the ISO 22000 Auditor/Lead Auditor Course.

As this course is registered with the Southern African Auditor and Training Certification Association (www.saatca.co.za), it is imperative that you are aware of the pre-requisites which you need to comply with to be adequately prepared.

This course is intended for experienced food safety professionals i.e. the ideal candidate has worked in the food industry for at least 4 years and has been involved in food safety management systems as a core function. Prior to registering for the Lead auditor course you must conduct at least a 3 day course in ISO 22000 related to Understanding & Implementation to the related standard. (Including HACCP) PRP/HMS course of 4 days.

I assume that you intend to register as an auditor with SAATCA and as such you need to understand the requirements for registration and how they relate to attendance on this course.

SAATCA require the following for food safety auditors:

- 1. At least 4 years work experience in the food industry in food safety management systems
- 2. Training in food related microbiology if not part of qualification 1 day
- 3. Training in food related regulations/legislation
- 4. Training in Pre-requisite programmes 3 day minimum
- 5. Advance HACCP implementation 3 day minimum
- Proof of training for a 3 day ISO 22000 course, including modules Introduction and Implementation or 4 day HMS HACCP/ISO 22000 course including ISO 22000 modules and PRP's
- 7. Training in auditing techniques according to ISO 19011 which is where this course comes in.
- 8. An audit log of at least 20 audits totaling 120 audit hours (for auditor level)



Pre-requisite Letter

(Please note you cannot register with SAATCA as a lead auditor unless you have met these

requirements and then fulfilled additional audit requirements as a lead auditor)

In order to have the maximum benefit from this course, you should ideally have already complied with

requirements 1-7 of the above list. I urgently suggest that you ensure you have attended these

training components as a pre-requisite to this course.

I would love to have you on training but I do not want the pre-requisite knowledge of the audit

standards such as SANS 10049, SANS 10330, ISO 22000 and the Meat Safety Act 2000 to be

overwhelming if you have not previously been trained on these standards.

Please also note that knowledge of the standards is evaluated daily with closed book tests which

contribute to the overall course assessment.

Kind regards

Gerhard Neethling Abattoir skills Training

CHECKLIST FOR PRE REQUISITE REQUIREMENTS

NAME OF DELEGATE:

NO

Doc 23 Reviewed Dec 2018 rev 4 LA Checklist



LEAD AUDITORS COURSE FOOD SAFETY MANAGEMENT SYSTEM ISO22000 REGISTRATION FORM

The following documents must be submitted. Upon receipt of these documents your registration will be confirmed:

- (1) Completed registration form
- (2) Copy of ID

(4)	Proof of qualifications	as per pre-requisite	check list

3) Proof of attendance equb) Proof of qualifications a				000 cours	se		
Place of employment: (Abattoir Name)					egistration number of pattoir: (where applicable		
Name of contact person		Tel No:					
Cell:			Fax No:				
Postal Address:				Email:			
Course dates:		VAT no.			o.		
RMAA member (yes/ no) please indicate (✓)	Yes		No		0		
NB: The type of practical		pe of Le	ad Audite	or Certific	cate you	receive	
	NO	MINEES	5				
Name and Surname	ID No	J	Job Position		Q۱	Highest Grade or Qualification (e.g. Grade 12)	
PROGRAMME FEE							
Prices in ZAR excluding 15% VAT			Number of learners			Total	
Members R 8 075.00 (VAT excl) per learner							
Non Members R 9 075.00							
Upon receipt of the comp Please email the proof of	lete registration forn			ments an	invoice	will be issued.	
erms and Conditions ST reserves the right to re-sched ancellation within 5 days of comr	ule dates and venues nencement date will incur	r a 20% ad	dministratio	n fee			

IMPORTANT: Special dietary requirements: