

"FOOD SAFETY-HACCP RISK MANAGEMENT TRAINING PROGRAM"

NATIONALLY RECOGNISED TRAINING & RABQSA certified



WHEN

SCHEDULED DATES	COURSE CODES	COST
27-28 August OR 19-20 October	FDFCORFSY2A Implement the food safety program & procedures FDFOPHCP3A Participate in a HACCP team	\$770 or Pay early-save \$200! Only \$570 +\$45 enrolment fee

WHY

- ★ Many companies now have this qualification as a minimum requirement for food safety, especially those servicing vulnerable groups, such as hospitals and aged care facilities.
- ★ Both units **must** be completed for National accreditation in HACCP.
- ★ This training program is accredited by the International auditing agency, **RABQSA**.
- ★ Training is delivered by highly skilled and experienced trainers from the food industry.
- ★ We are recognized as an RTO of Excellence – **Winner** of 2008 Training Excellence Awards and 2008 Australian Training Awards (National) and recent Winner of the MINTRAC Meat Industry Training Organisation of the Year 2009.

COST

- ★ **Early Bird special – register early to receive a \$200 discount!! (Pay only \$570)**
- ★ Includes workbooks, templates and full certification and accreditation.
- ★ Enrolment fee of \$45 per student.

CERTIFICATES

- ★ Participants will receive a **Nationally Recognized Statement of Attainment** (in partial completion of Cert III-Food Processing) on successful completion of the training program for:
 - FDFCORFSY2A Implement the food safety program and procedures
 - FDFOPHCP3A Participate in a HACCP team
- ★ Participants can also receive a **RABQSA Certificate of Achievement** for:
 - RABQSA-HP Developing HACCP plans (Additional certificate fee applies)

INFORMATION / CONTACTS

- ★ To register, complete the attached Registration form and send together with payment.
- ★ Contact Christina (08) 9472 6111 if you have any inquiries about this workshop or if we can tailor training to your industry needs.
- ★ Group discounts available for 5 or more people.

Visit our website www.auscollege.com.au