



# Feed Safety Workshop

## A Workshop in Developing a HACCP Program

This workshop is suitable for:

Quality Assurance Managers

Managers

Supervisors

Production Managers

The Program is customised to reflect the Milling Industry

Companies that support the Industry

Program supported by the Stock Feed Manufacturer's Council of Australia

### ***Why should I attend this workshop?***

Feed safety in the milling industry is critical to its success. Hazard Analysis Critical Control Points (HACCP) is the internationally accepted method to develop, implement and manage your feed safety program. U The development and implementation of a HACCP based Feed Safety program will greatly reduce the potential of a feed safety outbreak. This workshop will provide the skills and knowledge to effectively implement HACCP and manage your feed safety program and assist you with compliance to your Feed Safe™ Program.

### ***What does the HACCP workshop provide?***

The two day workshop will provide the skills and knowledge required to develop, implement and manage a HACCP based Feed Safety program.

The workshop will address:

- ❖ Feed Safety Standards
- ❖ Background of HACCP
- ❖ Pre-requisite requirements for HACCP including “Good Manufacturing Practices” and “Standard Operating Procedures”
- ❖ Identifying Physical, Chemical and Microbiological Hazards in the Stock Feed Industry
- ❖ Feed Safety Risk Assessment
- ❖ Identification of Critical Control Points
- ❖ Developing Monitoring Procedures
- ❖ Validation and Verification Methods
- ❖ Corrective Action Procedures

The workshop is an activity based program that ensures participants get hands on experience in the principles of HACCP and how they relate to the stock feed industry.

### ***Who will deliver the program***

The program will be delivered by people with extensive experience in management of HACCP based Feed Safety programs both here in Australia and overseas. They are able to call on their own experiences in identifying hazards and assessing risk to ensure feed safety issues are effectively managed.



Act Now For Your



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### Workshop

#### Locations:

**MELBOURNE**

**27<sup>th</sup> & 28<sup>th</sup>  
APRIL 2009**

**SHEPPARTON  
VICTORIA**

**29<sup>TH</sup> & 30<sup>TH</sup>  
APRIL 2009**

#### Program Costs

**\$600 pp**

#### Program Includes:

- Enrolment fees
- Workshop attendance
- Learning materials, handouts, project materials
- Assessment fees
- Certificate of Attainment

#### ***How long does the program take to complete?***

The workshop will be conducted over 2 days. Participants will also be required to undertake a HACCP based project back in their workplace which is completed and forwarded to Australian College of Training for assessment.

#### ***What will happen at the workshops?***

The workshops are activity based programs which address all the aspects of feed safety. Participants will be involved in developing a HACCP based system which will allow them to develop the skills and knowledge required to implement the program back in their workplace. The workshop will also allow participants to work with other members of the milling industry in identifying hazards that are a risk the sector.

#### ***Do I have to sit an exam?***

NO. The process of competency based training requires the Registered Training Organisation (RTO) to collect 3 forms of evidence that show the participant is competent in the unit. This evidence will be collected as the workshop progresses. Your project work, participation in workgroups at the workshops and completion of activities will provide the evidence required to be deemed competent. You will be provided with all the resources, support and advice required to complete all the activities. That includes access to the trainer after the workshops to provide assistance.

#### ***What recognition do I get when I successfully pass the program?***

At the successful completion of the program you will receive a "Statement of Attainment" for the unit "FDFCORFSY3A Monitor the implementation of quality and feed safety" and the unit "FDFOPHCP3A Participate in a HACCP team. These units are part of the Certificate III Feed Processing. It is a nationally recognised qualification. If you were to decide to complete the qualification these units will be a "Credit Transfer" for that qualification. That is you will not have to complete those units again.

It allows you and your organisation to demonstrate a commitment to providing a quality product that meets customer requirements. It also provides customers with the confidence their supplier is actively working to provide safe products and efficient service.

#### ***How do I book?***

Contact Australian College on 03 63432046/0400884665 or by email at [emtracy@auscollege.com.au](mailto:emtracy@auscollege.com.au). For more information check out [www.auscollege.com.au](http://www.auscollege.com.au).



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