



Lead Auditor course CSIR

12—16 September 2016



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 Programme 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 certification

ENTRY REQUIREMENTS

- ☞ NQF level 5 / 6
- ☞ National Diploma / Degree in Food Science / related discipline
- ☞ 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 2 days
- ☞ RMAA ISO 22000 course / RMAA HMS HACCP course
- ☞ Training in auditing techniques according to ISO19011

Cost:

RMAA Members: R8 250 (Excl VAT)

Non-Members: R9 500(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**

2 September 2016

Contact us:

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Accreditation:

Accredited Training provider—AgriSETA AGRI/c prov/027710

Registered Private FET College—2011/FE07/010

SAATCA training course provider