Food Safety and Quality Management Skills
Providing accredited training and education to the Food Industry
William Angliss Institute and Chadderton Food Safety are pleased to offer a suite of high quality, engaging and nationally accredited training programs in Food Safety and Quality Management skills for the Food Manufacturing Industry.

<table>
<thead>
<tr>
<th>HACCP Awareness</th>
<th>Principles of HACCP</th>
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<tbody>
<tr>
<td><strong>Cost:</strong> $450</td>
<td><strong>Cost:</strong> $1,150</td>
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<tr>
<td><strong>Duration:</strong> 1 day</td>
<td><strong>Duration:</strong> 3 days</td>
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In this course you will gain an awareness of the regulatory requirements for food safety, as well as an appreciation of the role of the Codex HACCP guidelines and international food safety standards as benchmarks for industry best practice. The course discusses Good Manufacturing Practices (GMP), including the practical application of hygiene and food safety controls in manufacturing environments, and provides an overview of the Codex HACCP process.

**Suitable for:**
- Anyone who supervises food handling operations
- Those whose role is directly influenced by the company HACCP program, and who wish to gain a better understanding of the HACCP approach and its benefits.

**Attainment:**
FDFFS2001A Implement the food safety program and procedures.

HACCP is recognised globally as one of the best methodologies for identifying and controlling food safety hazards in a food business.

In this course you will learn how to apply the 12 steps of HACCP (including the 7 principles), along with development of the required pre-requisite programs, into a cohesive food safety plan for your food business. Relevant Food law, as well as several internationally recognised food safety standards will be discussed in class, and the specific HACCP and food safety plan requirements will be explored and explained.

**Suitable for:**
- Those with no previous HACCP training
- Those with experience who wish to update or refresh their skills and knowledge.

**Attainment:**
FDFFS2001A Implement the food safety program and procedures
FDFFS3001A Monitor the implementation of quality and food safety programs
FDFTEC3001A Participate in a HACCP team.
### Internal Food Safety Auditor

**Cost:** $980  
**Duration:** 2 days

Internal auditing of the food safety and quality management program is an important verification activity for any food business. Implementing an effective program using trained and competent auditors is a requirement for most of the current food industry and retailer led standards. This course is designed to help attendees develop their auditing knowledge and skills in line with international best practice. The course uses a mix of classroom presentation, role play activities, and a detailed case study based audit, to provide attendees with an opportunity to practice applying the knowledge and approaches being covered.

**Suitable for:**
- Those wishing to advance their skills and learn the best practice approach to conducting a food safety audit against documented organisational requirements.

**Attainment:**
- FDFAU4001A Assess compliance with food safety programs.

### HACCP Refresher

**Cost:** $485  
**Duration:** 1 day

HACCP is recognised globally as one of the best methodologies for identifying and controlling food safety hazards in a food business.

This course is designed as an intensive refresher course in the application of the 12 steps of HACCP (including the 7 principles). It provides an overview of the required pre-requisite programs, and defines the attributes of an effective food safety management system, in line with current industry standards and legal requirements.

**Suitable for:**
- Those with previous HACCP training wanting a refresher  
- Those with experience who wish to update or refresh their skills and knowledge.

**Attainment:**
- FDFFS2001A Implement the food safety program and procedures  
- FDFTEC3001A Participate in a HACCP team.

### Food Safety and GMP

**Cost:** $385  
**Duration:** Half day (4 hrs)

An introductory food safety course for anyone working in food manufacturing and food handling operations. In this course you will gain an understanding of the regulatory requirements for food safety as applicable to food handlers, as well as an appreciation of the role of international food safety standards as the benchmark for best practice. The course has a strong focus on Good Manufacturing Practices (GMP), primarily with regard to practical hygiene and food safety controls.

**Suitable for:**
- Anyone working in food handling and food processing operations.

**Attainment:**
This course has no applicable units of competency.
How To Book
All courses are run at William Angliss Institute’s Melbourne campus. Visit shortcourses.angliss.edu.au to book.

Contact Details
William Angliss Institute
555 LaTrobe Street
Melbourne VIC 3000
T 1300 ANGLISS
E shortcourses@angliss.edu.au
W www.angliss.edu.au

Chadderton Food Safety
15 Hume Crescent
Alfredton, Ballarat
VIC 3350
T (+61) 0438 099 696
E info@chadderton.com.au
W www.chadderton.com.au

In-house Training
These courses can also be delivered in your workplace anywhere in Australia or New Zealand. Contact Chadderton Food Safety to discuss your requirements.

Tailored Training Courses
Chadderton Food Safety has gained an international reputation for designing effective food safety and quality management training programs. Their courses are currently being offered in Australia, the USA, India and the UK by some of the world’s largest food safety training providers. Coupled with William Angliss Institute’s impressive scope and expertise, courses and qualifications can now be developed to meet the individual needs of your organisation.

Please contact Chadderton Food Safety for a competitive quote.

VITAL Training
VITAL is an initiative of the Australian Food and Grocery Council Allergen Bureau. It is a calculation tool and complete methodology, used to assist in allergen cross contamination labelling decisions.

The Allergen Bureau is now recognised worldwide as a leading resource for food manufacturers.

Chadderton Food Safety offers a range of courses recognised by and conducted on behalf of the AFGC Allergen Bureau (www.allergenbureau.net).

Please contact Chadderton Food Safety for details.
Food Safety Training Schedule  
May to December 2015

**Principles of HACCP**
- May 27th to 29th – Melbourne
- June 17th to 19th – Sydney
- July 6th to 8th – Perth
- July 15th to 17th – Adelaide
- July 29th to 31st – Melbourne
- August 18th to 20th – Sydney
- September 16th to 18th – Melbourne
- September 23rd to 25th – Wellington, NZ
- October 21st to 23rd – Sydney
- November 4th to 6th – Adelaide
- November 25th to 27th – Melbourne
- December 14th to 16th – Sydney

**Internal Food Safety Auditor**
- May 20th to 21st – Melbourne
- June 25th to 26th – Sydney
- July 9th to 10th – Perth
- July 23rd to 24th – Melbourne
- August 5th to 6th – Sydney
- August 26th to 27th – Adelaide
- September 3rd to 4th – Melbourne
- October 7th to 8th – Sydney
- October 28th to 29th – Wellington, NZ
- November 12th to 13th – Melbourne
- December 3rd to 4th – Sydney
- December 9th to 10th – Adelaide

**HACCP Refresher**
- May 22nd – Melbourne
- June 24th – Sydney
- July 22nd – Melbourne
- August 4th – Sydney
- August 25th – Adelaide
- September 2nd – Melbourne
- September 22nd – Wellington, NZ
- October 9th – Sydney
- November 11th – Melbourne
- December 2nd – Sydney
- December 8th – Adelaide

**Allergen Management & VITAL**
- June 22nd – Melbourne
- June 23rd – Sydney
- September 10th – Sydney
- October 16th – Melbourne
- November 19th – Sydney
- December 18th – Melbourne

**HACCP Awareness**
- September 9th – Sydney
- October 15th – Melbourne
- November 18th – Sydney
- December 17th – Melbourne

**Food Safety and GMP**
- July 3rd – Melbourne
- September 11th – Sydney
- October 14th – Melbourne
- November 20th – Sydney

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**How to book your course:**

Public course bookings can be made online at: shortcourses.anliss.edu.au

Look for our courses on the William Angliss short course page and follow the simple instructions to book your place.
NAME: John Chadderton BSc(Hons)

John has over 20 years of experience in food manufacturing, having worked in both Quality & Product Development management roles both in the UK and Australia, working with some of the industry's largest food companies (Northern Foods, ABF, Heinz, Rank Hovis, and Danisco).

Originally a qualified Baker, John studied Food Technology in London before embarking on a career that has seen him work across a diverse range of food categories including: Bakery & Confectionery, flavourings & functional systems, herbs and spices, shelf stable sauces, retorted cans, baby food, and high risk ready to eat meats.

John has been a full time Food Safety Trainer in Australia and New Zealand since February 2011, delivering short courses to the national training framework for some of the largest food training companies in the world. John also works closely with the National retailers and training providers to write and deliver bespoke courses to help suppliers meet current market challenges and international standards. Since 2011 John has researched and written over 35 training courses, from short specialised courses (face to face and online material), through to longer programs such as TAFE food safety/food science units and recognised Lead Food Safety Auditor qualifications. John’s course materials are currently being taught by international training providers in: Australia, New Zealand, and India, as well as the US and UK.

John has a relaxed, enthusiastic, and engaging delivery style that has proved to be effective for all audiences from factory operatives to senior executives. He uses real life examples and personal experiences to illustrate key points, and encourages participation and involvement from his course attendees.

Chadderton Food Safety Pty Ltd has partnered with William Angliss Institute to offer up to date, high quality, engaging, and nationally accredited food safety training courses for the food industry.