



NATIONAL CENTRE FOR
DAIRY EDUCATION
-AUSTRALIA-

Fundamentals of Food Safety and Quality – for Dairy Manufacturers

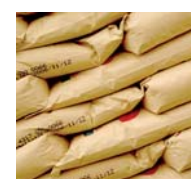
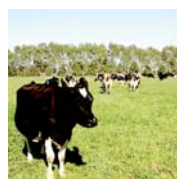
This short course is designed to provide a basic understanding of food safety and product quality to manufacturing staff. The subject matter will be delivered with a dairy industry focus.



This program is a joint initiative between Dairy Food Safety Victoria (DFSV) and the National Centre for Dairy Education Australia (NCDEA), developed to meet a specific training need for dairy factory staff to be educated in these subjects in a timely and effective manner.

TOPICS INCLUDE:

- Personal hygiene
- Good manufacturing practices (GMP)
- Potential sources of product contamination
- Introduction to food safety programs
- Basic HACCP
- Common dairy pathogens
- Support programs –
 - Pest control
 - Calibration
 - Traceability
 - Cleaning and sanitation
 - Water quality



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DURATION: 2 x 4 hour training sessions, 1 x 1 hour workplace assessment.
COST: \$105.00
VENUE: A central training location or at your manufacturing facility, dependent on numbers.

WHO SHOULD ATTEND?

This course is suitable for factory staff that have undergone your company induction program and had some exposure to the manufacturing environment. It is not designed to enhance the skills of experienced quality assurance or laboratory staff.

QUALIFICATION:

The course delivers the 2 units:

FDFCORFSY2A “Implement the food safety program and procedures” and
FDFCORQAS2A “Implement quality systems and procedures” from the
FDF20103 - Certificate II in Food Processing



Upon satisfactory completion of a workplace based competency assessment, a statement of attainment will be issued to trainees.

Further units may be undertaken if and as needed to complete the Certificate II in Food Processing.

BENEFITS:

- Delivers only the two subjects that your staff need, saving you time and money
- Part of a nationally recognized qualification
- Dairy manufacturing specific content
- Workplace assessment of competency is included to ensure staff practice what they have learnt
- Cost competitive/effective

For further information regarding this short course, contact:

Connie Finestone at Dairy Food Safety Victoria on (03) 9810 5934 or 0408 510 713,
or email cfinestone@dairysafe.vic.gov.au