



BULLSEYE
FOOD
MARKETING

Bullseye Food Marketing Ltd,
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Course: Allergen Awareness and Management

Duration:

2 days

Who Should Attend:

- **Staff involved in developing, implementing, verifying and managing food safety systems**
- **Staff who have responsibility for conducting internal audits**
- **Personnel with responsibility for vendor/external audits**
- **Departmental managers and supervisory staff (purchasing, production, technical etc.)**
- **General management who wish to acquire a broad knowledge of relevant food safety standards**

Description:

This practical two-day course will benefit all food and beverage safety managers, QC personnel and supplier auditors.

Outlining key issues such as internal auditing of food and drinks processes and safety compliance, our training programme provides participants with the knowledge and skills required to audit processes, formal systems (e.g. BRC, ISO 22000) and other vital food safety compliance activities.

Ahead of course participation, attendees are requested to identify the processes and internal auditing requirements that are specific to their food business. This subject matter will be developed during the course through audit planning, checklists, conducting a full audit and reporting on audit results. On completing this course the participant will:

- Understand the requirements of a Food Safety Management system
- Know the requirements of the BRC Technical Standard – Issue 5
- Understand the importance of effective internal auditing of a food safety system focusing on areas of greatest risk
- Be in a position to design an internal audit programme and audit effectively against this programme
- Be competent to carry out internal audits
- Be able to prepare an organisation for third party assessment
- Know how to use data collected during internal audit to improve the management of food safety

Topics:

Day 1

- Introduction to BRC ISSUE 5
- Introduction to Auditing
 - Roles & responsibilities
 - Planning an audit
 - Checklists
 - Opening meeting

Day 2

- Conducting an audit
 - Collecting of evidence
 - Questioning techniques
 - Handling difficult situations
 - Audit reporting
 - Final team meeting/Audit Report
 - Closing meeting
 - Follow up audit/CAPA including effectiveness
 - Course summary/Course evaluation
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