

About our Training

Elevating Food Safety Pty Ltd develop business specific quality and food safety training programs. We work with you to identify gaps in your system and then develop training programs that are effective and cost competitive. We tailor the training to include content and processes from your operations, ensuring the training is extremely relevant to your business and very interactive. We deliver the onsite, minimising disruption to your business. We cater for all levels of the organisation from the Executive level to the front line. We can cover multiple shifts and multiple sites, to ensure your entire business is receiving the same message. All the training courses we run meet Australian and International Food Safety Standards and all courses include a competency assessment and a certificate.



Who Elevating Food Safety Pty Ltd?

Elevating Food Safety Pty Ltd was founded in 2009 by Dijana Green. We are a team highly experienced, passionate and credible food industry professionals. We provide quality, food safety and technical support, service and systems for all sectors of the food industry meeting legislative, retailer and customer requirements. We also recruit and provide nutritional services. We strive to take food safety to the next level throughout Australasia.

Good Manufacturing Practices



Duration: 1/2 day - 1 day

Good Manufacturing Practices (GMP) are a set of guidelines that ensure food is manufactured in a safe environment. This short course give you an understanding of GMP activities such as record keeping, sanitation, training, cleaning, equipment function, validation and verification. Ideal for those who aren't involved in the HACCP team but need to be aware of the role of GMP and its requirements on the overall manufacturing process.

HACCP Principles & Awareness

Duration: 1 day - 2 days

Learn the principles of HACCP to enable you to write and implement a food safety management system for your business. You will learn about relevant legislation and food safety standards, how to conduct a hazard analysis, identifying critical control points and corrective actions, learn about HACCP support programs. This course can be run as a half day refresher training to meet the retailer requirements, for those that have prior HACCP training or as a full day for members of the HACCP team or new recruits.

Contact Us

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Who should do this training?

These courses are ideal for QA, Operations, Team Leaders, Supervisors, Managers, Executive Team, Maintenance, Corporate and HACCP team members.



Foreign Object Controls & Management

Duration: 1/2 day - 1 day

Foreign object contamination continues to be one of the leading reasons for a recall in Australia. Learn about ways of preventing a foreign object contamination, how to effectively conduct foreign object bucket walks, how to use detection devices and the importance of validation and verification.

Allergen Controls & Management

Duration: 1 day

Undeclared allergen contamination continues to be one of the leading reasons for a recall in Australia. Learn how to control and manage allergens and reduce the likelihood of an incident occurring in a food manufacturing environment. You will also learn how to establish an allergen management plan, required testing, validation and verification requirements, a requirement of many customer standards. This course will also educate learners about allergens and the risks they pose to allergic individuals.

Internal Auditor

Duration: 1 day - 2 days

Internal audits are an important verification activity for food safety standards and compliance. They ensure that your procedures meet the requirements of the standard, and that your procedures are actually being followed in the day to day running of the business. A regular audit also provides an opportunity for continuous improvement as you review all activities, you can improve processes and efficiencies. This course will teach you how to write an audit checklist, how to conduct an audit, how to raise a corrective action, seek objective evidence and how to close a corrective action. This course is ideal for anyone who is conducting or will be conducting internal audits of their business. This training is internationally recognised and includes a theoretical and practical assessment.

