

## Audit a cook chill process (accredited)

Program Outline	<p>This intensive course is for experienced Food Safety Auditors who require this unit of competence to audit food premises which use cook chill processes. It also is appropriate for those undertaking internal audits of their own cook chill processes, or that of their suppliers. This <b>TWO</b> day program will provide you with information to prepare for an audit of cooking and chilling, including extended and short shelf life cook chill; and sous-vide processes. On completion of this program, you will be able to:</p>
Program Outcomes	<ul style="list-style-type: none"> <li>• Identify and assess food safety hazards, particularly microbiological hazards and related control options for cook chill processes.</li> <li>• Confirm that appropriate evidence supports validation of the cook chill process</li> <li>• Verify the food safety program for cook chill processes</li> </ul>
Program Content	<p>Audit a Cook Chill Process is accredited unit of competence – FBPAUD5002</p> <p>Content includes:</p> <ul style="list-style-type: none"> <li>• Relevant legislation and regulations, guidelines and standards, codes of practice and technical specifications relating to all forms of cook chill processing of foods, including those applicable to food service, food service to vulnerable populations and meat processing.</li> <li>• Target micro-organisms and their toxins controlled by cook chill processes according to food type, both cooking and cooling equipment type and cold chain capacity.</li> <li>• Principles of heat treatment and chilling and the suitability of extended and short shelf life cook chill processes for site capabilities.</li> <li>• Methods and evidence used to test the reliability and validity of cook chill processes</li> <li>• Criteria used to specify heat treatment, cooling, storage and shelf life parameters for extended and short shelf life cook chill products.</li> <li>• Operational principles of commercial extended and short shelf life cook chill equipment, including equipment features required to meet regulatory requirements and critical factors to be controlled. (blast chillers, tumble chillers, water or ice baths/ tanks, vacuum packing machines, pumpfill stations, steam jacketed kettles, form filled packaging)</li> </ul>
Delivery Guide	<p>The content will be delivered in two days of face to face training.</p> <p>This training will be delivered by an experienced Food Safety Auditor, who has manufactured product and audited cook chill, and is familiar with the requirements of the various cook chill manufacturing processes. The seminar format will deliver information and resources aimed to assist participants prepare to audit cooked food products that are distributed as chilled products with a defined shelf life.</p> <p>Students will complete some assessment tasks in class. Post course assessment work is to organise, conduct &amp; submit at least two work based audit documents and reports for</p> <ul style="list-style-type: none"> <li>• Short shelf life cook chill products (&lt; 10 days)</li> <li>• Extended shelf life cook chill processed products (&gt; 10 days)</li> </ul> <p>The audit reports should include a range of products and processes including sous vide, kettle or cook tank, blast chillers, pumpfill stations, vacuum or MAP packing.</p> <p>The successful completion of the program, and all assessment tasks, will result in a Statement of Attainment listing competence in this unit. Alternatively, students can opt for a Certificate of Participation for attending the program.</p>
Pre Requisites	<p>This unit of competence has three prerequisite units of competence (NFSA units) that <b>must</b> be completed prior to commencing this course.</p> <ul style="list-style-type: none"> <li>• FBPAUD4002 Communicate and negotiate to conduct food safety audits (was FDFAU4002A)</li> <li>• FBPAUD4003 Conduct food safety audits (was FDFAU4003A)</li> <li>• FBPAUD4004 Identify, evaluate and control food safety hazards (was FDFAU4004A)</li> </ul> <p>Participants <b>must</b> have experience in food safety auditing, prior to attending this course</p>
RPL	<p>CTS has a RPL Kit available for this unit of competence.</p>
Dates	<p><b>Tuesday 14<sup>th</sup> &amp; Wednesday 15<sup>th</sup> May 2024 – 9am-5pm</b>        CTS runs this course regularly. Please check our website <a href="http://correcttraining.com.au">correcttraining.com.au</a></p>
Venue	<p><b>Training Room L1A, Level 1, 410 Elizabeth Street, Surry Hills</b>        (2 minutes walk from Central Station, Devonshire Street exit)</p>
Cost	<p><b>\$1,800 per person (GST exempt)</b>  <b>Fees payable as 2 equal instalments – registration and course completion</b>        Terms and conditions outlined on Correct Training Systems course registration form  <b>Phone:1300 769 937 for bookings or further information</b></p>