

Our Services



Training

In-house | Classroom | Virtual Classroom
SQF | BRC | FSSC22000 | Exemplar Global



Consulting

Food Control Plan | HACCP | SQF | BRCGS
Woolworths | ISO9001 / 14001 / 45001
Dairy, Fish & Meat



Auditing

HACCP Audits | Food Safety Audits
Supplier Audits | Internal Audits



Recruitment

Understand your business & identify your needs.
Manage the recruitment process | Shortlist
90-day candidate guarantee



Implementing SQF Systems Edition 10

QMS Audits' Implementing SQF Systems Edition 10 Food Manufacturing Training is approved by SQFI.

As a class, we will walk through the SQF Edition 10 Food Manufacturing Standard, offering lots of examples on how to cover off and implement the updated SQF standard.

The 3 main areas covered are:

- Part A – How SQF Certification works
- Part B – Module 2 – The System Elements
- Part B – Module 11 – Good Manufacturing Practices for Processing of Food Products.

Using the official SQFI training materials, we will go through each of the SQF Edition 10 requirements in a detailed and concise manner.

Lots of examples of how to conform to the SQF requirements while keeping your quality management system simple are provided.

Course duration: 2 days

At QMS Audits we love training so much that we have designed a range of specialised courses, which will satisfy certification requirements as well as drive food safety and quality.

We offer 3 options to study: In-House at your facility, in the Classroom and instructor-led Virtual Classroom.

If you need any help or advice in booking this training, would prefer to pay over the phone or be invoiced, please call us on 0800 404 500.

