

# FOOD PROCESSING OPTIMISATION

## MAINTAINING FOOD SAFETY.

Training to ensure your staff has an excellent knowledge in relation to Food Safety

### **Option 1**

A 6 hour training session that covers all aspects required to “Follow work procedures to maintain food safety from Certificate I in Food Processing (FDF03)”. This is an in depth course and would be aimed at production managers/supervisors and quality people. It will give people the skills to start to develop their own food safety plan and to improve on existing plans.

It will also include group exercises to allow participants to work through examples of food safety issues

This covers the following:

1. **Dangers of food poisoning:** - Examples of food poisoning outbreaks and contamination events, who is at risk, what are the legal responsibilities of food handlers and producers.
2. **Microbes:** - what are they, what are the common dangerous microbes, where they originate, what helps them grow, why some are more dangerous than others.
3. **Food Hygiene:** - How to make a safe product, contamination prevention, personal hygiene, housekeeping, hurdles to microbial growth, identifying the risk
4. **Cleaning & Sanitation:** - What is required to keep equipment and premises clean, types of detergents and sanitisers and how they work, basic pest control

### **Option 2.**

A 3 hour course that covers all of the above topics in less detail. It is aimed for operators and quality people in any food processing business. It would also give a good overview to people involved in general management in the food industry.

FOOD PROCESSING OPTIMISATION

75 Prosperity Grove Murray Bridge SA 5253

PHONE 0407 667 435 EMAIL: [wayne.fpo@internode.on.net](mailto:wayne.fpo@internode.on.net)

[www.foodprocessingoptimisation.com.au](http://www.foodprocessingoptimisation.com.au)

Either course would also be suitable for supervisory staff involved in food preparation in hospitals or aged care facilities.

**Costs:**

Option 1: \$200.00 per person

Option 2: \$130.00 per person

For both courses a set of notes and a Certificate of Attendance will be provided.  
Courses can be tailored to a specific workplace if required.

**Courses can be In-house (minimum 6 people) or at a central location.**

**Presenter Credentials**

Wayne Austin has a Diploma of Dairy Technology (Gilbert Chandler) and a Master of Business Administration (Technology) from LaTrobe University.

Wayne started his career with United Milk Tasmania at the Wynyard cheese plant. He worked there as a cheese maker, cheese factory supervisor and Quality Manager until 2000. He then moved to Total Quality Milk, (owned by a small group of dairy farmers) commissioning an evaporator, cream processing and AMF line. He later moved to Dairy Farmers, commissioning and managing their whey powder plant in Jervois SA before moving into a role with the Cheese Research and Development team.

Wayne has extensive experience in food safety plans including HACCP and GMP experience and has dealt extensively with regulatory bodies such as AQIS.



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ABN: 38 913 037 649

## MAINTAINING FOOD SAFETY.

### Booking Form & Tax Invoice

Company	Attendees	Course (1 or 2)	Preferred Course Date

Number of people	Cost	Total Cost

GST included in cost

### **Payment required before course**

**Preferred Option:  
EFT to ANZ account**

BSB: 015 665  
Account: 508468018  
Or by cheque to Wayne Austin

Return via email, the postal address below or the website contact form

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