

Level 3 Award in Effective Auditing and Inspection Skills

9th February 2021

Who is this qualification for?

This qualification is aimed at;

- ◆ supervisors, team leaders and QA staff, or
- ◆ business owners/managers of smaller businesses

who are involved in verification of food safety through auditing and inspection.

- ◆ It is also relevant to enforcement agency staff, to whom consistency is vital.
- ◆ Although contextualised in food safety, the skills are generic and can be applied to many other business sectors

Learning Outcomes:

- ◆ Understanding the purpose, function and difference between of auditing and inspection, and appreciating the benefits and limitations
- ◆ Understand the competencies and characteristics required of auditors
- ◆ Outline the stages of, and understand the need for a planned approach to auditing
- ◆ Outline a variety of methods for collecting data
- ◆ Improve your ability to analysis, interpret and verify data
- ◆ People skills; improve your ability to get the right information
- ◆ Consider the preparation of written reports

How Is The Course Delivered?

A one-day class-room session, based on a series of syndicate exercises, activities and case studies. Regular RedCat clients will know we don't just lecture you!

Supplementary Information

Guided Learning Hours: Minimum of 7 hours, during one classroom session (09:00-16:30) plus a little time for pre-course preparatory work

Assessment Format: Delegates will need to complete a 30-question, multiple choice test of the course syllabus. Pass mark is 18 marks, distinction is 24 marks.

Candidate Requirements; Level 3 is roughly equivalent to “A” level study. Candidates require good functional skills and a small degree of academic ability.

Prior experience with food safety is desirable, e.g. through Level 3 Award in Food Safety

Venue: central Norwich, at our state-of-the-art No8 Thorpe Road training venue.

Course Tutors: Sarah Daniels & Richard Mills are both Chartered Environmental Health Practitioners, having spent over 30 years each in the profession. They were both food safety inspectors, before founding The RedCat Partnership. RedCat has been providing food safety training & consultancy in East Anglia and nationally for over 20 years.

How to book: contact us and we'll send a booking form.

Course cost: £195.00 + Vat; inclusive of all training materials, course book and refreshments (including a light lunch).

Other services we can offer.....

Check out our website for current programme of courses;

- ◆ Certificated food safety courses from Levels 1 to 4
- ◆ Certificated HACCP courses from Level 2 to 4
- ◆ Allergen Management Levels 2 and 3
- ◆ Bespoke training; what do you need? Our place or yours?
- ◆ Food Safety consultancy; we specialize in food safety management systems based on HACCP, auditing, investigation, etc. either as a part of your HACCP team as a one-off service
- ◆ Assistance with preparation for BRC or SALSA accreditation

CONTACT

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