

Internal Auditor Online Training

Regain Control of Your Audit Program

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Overview

Course Type	Duration	Delivery	Price
Online Self-paced	8 Hours of video content	9 Modules focused on key audit methods	\$899 USD*

*Group rates available. Contact us via email at info@navigatefoodsafety.com.

Product Description

Be Confident the Food You Are Making Is Safe!

This online training provides you with the skills needed to build a manageable, successful Internal Audit Program. You will have tools and skills to effectively audit your food safety management system, implement positive improvements to programs and minimize the strain on your precious resources.

Through video lessons, case studies, and practical tools, you will learn how to divide the work so **everyone can play a part in keeping food safe!**

STOP DREADING AUDITS AND START GAINING CONTROL!

Module Topics Covered:

- ✳ **The Big Picture:** Understanding Food Safety Management Systems
- ✳ **Basic Audit Skills:** Understanding the foundational skills required to manage food safety every day
- ✳ **Audit Plan:** Planning your audits throughout the year and understanding the how-to's of auditing
- ✳ **Inspections:** Engaging the whole team in monthly inspections
- ✳ **Vertical Audits:** Gathering records and interpreting the results
- ✳ **Interviews:** Identifying gaps in your team's knowledge
- ✳ **Making an Audit Plan:** Building a plan for your Process Audit
- ✳ **Process Audits:** Putting an Audit Plan into action through a Process Audit
- ✳ **Corrective Actions:** Understanding how to use your results to improve your system

Who's This Training for?

- ✳ Quality Managers,
- ✳ Managers
- ✳ Plant Owners

Why Would I Need This Training?

Does your plant have a Quality Superhero? A boom & bust cycle of the big cleanup before an external audit? These are symptoms of an Internal Audit program that's not working. If you want to engage your whole team in audits and feel confident throughout the year, this course is for you!

This training focuses on the three main aspects of any food safety management system: People, Plant and Paper. It will help you put the responsibility for food safety back where it belongs - shared among everyone in your facility. Your team will understand how to work together, share the load and take responsibility.

As a result of this course, you'll be able to:

- ✱ Understand and perform 4 different **audit methods**
- ✱ Communicate clearly with your team using a **common vocabulary**
- ✱ Pull everything together in a **simple audit program** that meets any GFSI standard
- ✱ Determine the significance of issues and apply the appropriate **corrective actions**
- ✱ **Explain** and **justify** your programs to an external auditor

What's Included?

Internal Audits ~ A critical tool to being ready every day!

- ✱ 8 hours of video content
- ✱ Practical exercises to reinforce your understanding
- ✱ Downloadable content and sample training plans
- ✱ Case studies to put what you've learned into practice
- ✱ Final assessment
- ✱ Training Certificate

Optional: Training customization and/or facilitated learning by a Navigate Food Safety Coach. Your coach can meet with your key food safety team members periodically to help answer questions and assist in the integration of Internal Auditing in your plant.

Testimonial

"This training provides a very unique perspective on how to conduct inspections and audits. A perspective that helps auditors focus on what is truly important to improving food safety, not through luck but rather through applications of proven and practical techniques that are reproduce-able. Whether you are new to auditing or a seasoned campaigner there is something to learn for everyone."

~ Anthony Raschke, Technical Director at EyeOnRisk