



frontline services



Freshcare Food Safety & Quality Edition 3 - Group Training

This course is nationally registered for the FarmReady training grant*

Assuring food safety and quality is an essential tool for doing business with the wholesale, processing, supermarket and food service sectors

The Freshcare Food Safety and Quality Code of Practice Edition 3 is a HACCP-based standard for assuring your business meets their requirements

Content

This course provides an essential understanding of fresh produce food safety and quality hazards and the practices to manage them for compliance with Freshcare Edition 3 requirements

Topics include:

- Knowledge of supply chain food safety systems requirements
- Analysis of on-farm hazards from growing sites and processes
- Good agricultural practices for managing fresh produce food safety risks
- Documentation required for a Freshcare audit
- Steps to complete for audit and Freshcare certification

Duration

1 Day coursework with follow-up on-farm support (where feasible)

Post-training support option may be available at additional cost

Cost

\$990 (incl. GST) per person*

Includes Freshcare Edition 3 Registration, all resources and associated venue costs

** Does not include testing and audit costs required for certification*

*** FarmReady course code FRTC0535**

Farmready reimbursement = \$643.50

Net fee per participant = \$346.50

Certification to the Freshcare Food Safety and Quality Code of Practice Edition 3 will assure customers you care about food safety and quality and be recognised as a member of the most innovative national on-farm assurance program for Australian growers

Contact Frontline Services for more information

M 0411 139 706 Ph 02 4322 2667

E info@frontlineservices.com.au

W www.frontlineservices.com.au

