

INDUCTION TRAINING

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This course is designed to induct new employees in the concepts of hygiene and how it impacts the meat industry. The individuals' roles and responsibilities for ensuring hygienic work practices and the outcomes of failures e.g. food poisoning, food spoilage, lost markets, etc. are also covered. The specific induction requirements of the plant are also included within the course.

KEY BENEFITS

- › Ensures new employees are made aware of the implications of hygiene in the meat industry, as well as the company's regulatory and customer responsibilities
- › Facilitates a plant tour to emphasise trainees' part in the process.
- › Aids in the logistical problem of companies inducting new employees

WHO SHOULD ATTEND

- › All new employees

UNIT STANDARDS ACHIEVED

- › 2505 - Demonstrate knowledge of meat industry workplace hygiene and food safety requirements (4 credits)

COURSE DETAILS ^{iv}

Prerequisite:

Not applicable

Course Length:

4 hours

Assessment:

Conducted during the course.

Pricingⁱ:

\$79 + GST per person (minimum of 5 trainees per course).

Price Variations:

Premium prices for this course may apply if less than 5 people attend the course.

ITO Subsidyⁱⁱ:

Not Applicable.

Disbursementsⁱⁱⁱ:

All disbursements will be charged at cost unless agreed otherwise.

FOR MORE INFORMATION

E. training@asurequality.com, W. www.asurequality.com/training/

ⁱ All prices exclude GST & disbursements. Discounted prices may be available depending on the number of people attending the training.

ⁱⁱ NZITO subsidy subject to change.

ⁱⁱⁱ Disbursements include specific additional trainer and assessor costs required to run the course such as travel, accommodation, meals etc. These will vary depending on the location of the course hence why they are charged separately and at cost.

^{iv} AsureQuality reserves the right to change this information at any time without notice. Please contact AsureQuality for the latest information.