



IN ASSOCIATION WITH



# THE ESSENTIALS OF SUPPLIER AUDITING 16<sup>th</sup> NOVEMBER 2010



TO BE HELD AT THE SOFHT TRAINING ROOM  
(THE GRANARY)

## Course Overview:

This popular **one day training course** is designed to give delegates an understanding of the processes involved in **preparing for and conducting supplier audits**. It is aimed at representatives of food manufacturing companies, food retailers and those in other industries with direct responsibility for food supplier standards.

The programme includes a mixture of presentation based tuition, workshop exercises and will take delegates through a **virtual factory inspection**. The training will be delivered by **an experienced (ex M&S) factory auditor** and **former winner of the SOFHT Auditor of the Year award**. Delegates will benefit from a through insight into the audit process. Subjects covered will include:

- **EFFECTIVE PREPARATION FOR AUDITS**
- **SETTING THE AUDIT AGENDA**
- **THE OPENING MEETING**
- **THE FACTORY INSPECTION**
- **AUDITING DOCUMENTED SYSTEMS**
- **CLOSING MEETING**
- **REPORT WRITING**
- **CLOSING OUT THE NON CONFORMANCES**

## Assessment and Certification:

Delegates will be assessed throughout the course as part of the workshop exercises. A short examination will be completed at the end of the course in order to complete the assessment process.

## Costs and Booking details:

The cost for this comprehensive day of training is just **£190 plus VAT (£145 for SOFHT members\*)**.

Please complete the booking form and return to us as soon as possible. If you have any questions call call Gary Pepler on 07770 834 857. For e mail enquiries:

[gary.pepler@foodintegrity-consulting.com](mailto:gary.pepler@foodintegrity-consulting.com)

(\*SOFHT members must confirm their personal or company membership number at the time of booking in order to take advantage of the discounted rate).

[www.foodintegrity-consulting.com](http://www.foodintegrity-consulting.com)

# Quality Support for Success

