



**Course Code:** QUAMAN

**Course Name:** Quality Management Systems

**Course Description:** Using Best Practice Quality Management Concepts to Mitigate Risk to your Business

**Course Summary (This course covers the following Quality Management Systems content)**

**Development**

- + Key Definitions For Quality Management Systems
- + About Quality Management Systems
- + Leadership
- + Organisational Structure
- + Employee Participation
- + Finance Management System
- + Operational Business System
- + Occupational Health and Safety System
- + Quality Management System
- + Factual Approach to Decision Making
- + Quality Policy
- + Quality Hazards
- + Merging Food Quality and Food Safety Systems
- + The Risk Management Process
- + Risk Analysis
- + Development
- + Risk Control
- + Quality Management Systems Development
- + About Customer Focus and Customer Complaint Management
- + Involvement of People
- + Positional Descriptions
- + Process Approach
- + Food Safety Management System
- + Human Resources System
- + Systemic Approach to Management
- + About Continuous Improvement
- + Mutually Beneficial Supplier Relationships
- + Insurance
- + Total Quality Management
- + About Risk Management
- + Risk Identification
- + Risk Action Planning
- + Risk Tracking

**Implementation**

- + Need Help with Quality Management Systems?
- + Implementation

**Documentation**

- + Documentation
- + We call it the SoLFS method...

**Monitoring**

- + Monitor

## Corrective Action and Preventative Action

+ Corrective Action and Preventative Action

## Verification

+ Verify

## Validation

+ Validate

## Skills and Knowledge

+ Skills and Knowledge

## Recommended Prior Knowledge or Experience

- + No prior knowledge or experience of **Quality Management Systems** is required for Training Participants.
- + This Training Activity is recommended for Senior Management, Middle Management and Operational Personnel.

## Learning Outcomes

- + Training participants will gain a basic understanding of the application and management of **Quality Management Systems** within food safety and quality systems.
- + Basic knowledge competency for **Quality Management Systems** can be verified through successful completion of the available assessment activity for this course.
- + Basic skill competency for **Quality Management Systems** can be verified through the completion of the competency checklist available through your haccp.com Training Matrix.

## Online Training Environment

### Recommended Device Standards

- + CPU - Dual Core or higher
- + Monitor - 11 Inch or larger
- + RAM - 512 MB
- + Operating System - Windows XP or Higher / MacOS
- + Resolution - 1366\*768
- + Internet Speed - 2 Mbps

### Recommended Browsers


- + Chrome - Chrome 64 or Higher
- + Firefox - Firefox 58 or Higher
- + Internet Explorer - IE11
- + Microsoft Edge - Any Version

### Recommended Software


- + Microsoft - Microsoft Office / Open Office
- + PDF Viewer - Adobe Reader / Updated Chrome Browser
- + Flash Player - Adobe Flash Player
- + Zip File - Any Compression tool like WinZip / WinRar


## Learning Material Formats


+ The Learning Materials for this haccp.com Training Activity can be selected from any of the formats provided, including:


 Website Content (Text Based)

 MP4 (Audio Visual)

 MP4 and Text (Audio Visual and Text)

 PDF (Text Based)

 MP3 (Audio)

 Slideshow (Visual)

## Cost

+ Unlimited access from **\$9.90** USD Per Training Participant per Year!

## Required Time

+ **Learning Materials:** 0 Minutes

+ **Online Assessment Activity:** 90 Minutes (Whilst no formal time limit is prescribed for completion of haccp.com Assessment Activities, we recommend Assessments are completed within a 90-minute timeframe)

## Certificate of Completion

+ A Certificate of Completion will be available upon successful completion of the Assessment Activity (Pass mark is 75%).

## Post Training Competency Verification

+ A Competency Checklist will be downloadable upon successful completion of the Assessment Activity.