

Internal Auditing & Root Cause Analysis Training

About this course:

This online training gives learners a solid grounding in internal auditing with a focus on food manufacturing environments. It's designed to help staff understand why internal audits matter, how to run them effectively, and how to use root cause analysis to improve quality and safety.

The course aligns with industry standards such as BRCGS and SALSA, and is ideal for those involved in maintaining food safety and quality.

Who Should Attend:

- Staff working in food production with responsibilities for quality and safety.
- Those with basic HACCP knowledge or prior experience in audits.

Learning Outcomes:

By the end of the course, learners will be able to:

- Explain what an audit is and its importance in food safety.
- Describe the benefits of internal auditing and root cause analysis.
- Understand Good Manufacturing Practices (GMPs) and Good Hygiene Practices (GHPs).
- Identify key audit planning steps and the five steps of root cause analysis

Format & Duration

- Online, self-paced – learn anytime, anywhere
- Duration: Approx. 3 hours
- Assessment: 30-question multiple choice (75% pass mark)
- Certificate: CPD-accredited certificate