



Academy



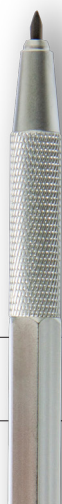
ACADEMY

We are dedicated to helping our partners build a higher standard of quality and safety through delivering high quality industry training.

New Zealand has long been renowned for its food. Right throughout the supply chain, people work hard to proudly uphold what Aotearoa stands for in food – a higher standard of quality and safety. As Kaitiaki Kai, guardians of food, we work with care and passion, helping our partners to build and protect this enduring trust in food.

We bring a personal commitment and connection to our partners and the food world. We are passionate about sharing our knowledge and insights gained from over 100 years' experience, supporting our partners through training to ensure their staff are skilled and have the confidence to do their job well. Our training courses are designed by industry experts to reflect New Zealand and International standards and delivered through a variety of engaging environments which allow for flexibility and optimum learning outcomes.

The AsureQuality Academy is a recognised Private Training Establishment (PTE) Category 1 with the New Zealand Qualifications Authority (NZQA). This means that we monitor the changing regulations and reflect the latest industry trends and standards in our courses. As a Signatory under the Code of Practice, the Academy can also provide training for non-domestic students on a work visa. Please see back page for information on our courses.



Having well-trained staff who are motivated and fully equipped to perform their roles, can be a game-changer for any business. A team who understand the principles of a food safety culture are more confident in their day-to-day responsibilities.

Training Courses Include:

- Animal Welfare
- Building a Food Safety Culture
- Halal (Awareness, Introductory Auditing and Slaughter)
- Introductory and Advanced Auditing
- Introductory and Advanced HACCP
- Introduction to Food Defence
- Introduction to Food Safety
- Introduction to the Prevention of Food Fraud
- Maintaining Organic Certification
- Poultry Inspection
- Vertebrate Toxic Agent (VTA) Training to support Worksafe CSL
- Customised and in-house training to your specific requirements

Virtual learning Options:

Virtual Instructor-Led Training (VILT)

Many of our courses are available as Virtual Instructor-Led Training options which provide an interactive learning experience and flexibility. Please contact us to find out more.

E-Learning Course

Food Safety Essentials provides an online learning experience which is perfect for food and retail businesses who need to provide a basic understanding of food safety for employees. Also perfect for staff inductions.