

The Best Kept Secret in Food Industry Careers: Food Systems Auditing

TOP 7

Reasons to become a Food Systems Auditor:

1. Competitive compensation
2. Every day is different than the next
3. Both national and global travel opportunities
4. Exposure to a variety of food industry segments
5. Use your technical knowledge in problem-solving situations
6. Make a difference in the safety of the food you and your family eat
7. Builds personal skills such as observation, the ability to think on your feet and handling difficult situations

What skills are needed to be a Food Systems Auditor?

SOFT SKILLS:

Culturally Sensitive
Time Management
Communication
Professional
Confidential
Team Work
Respectful
Impartial
Logical
Ethical

TECHNICAL SKILLS:

Pre-requisite Programs
Food Safety Hazards
Root Cause Analysis
Preventive Controls
Risk Management
Food Regulations
Best Practices
GMPs

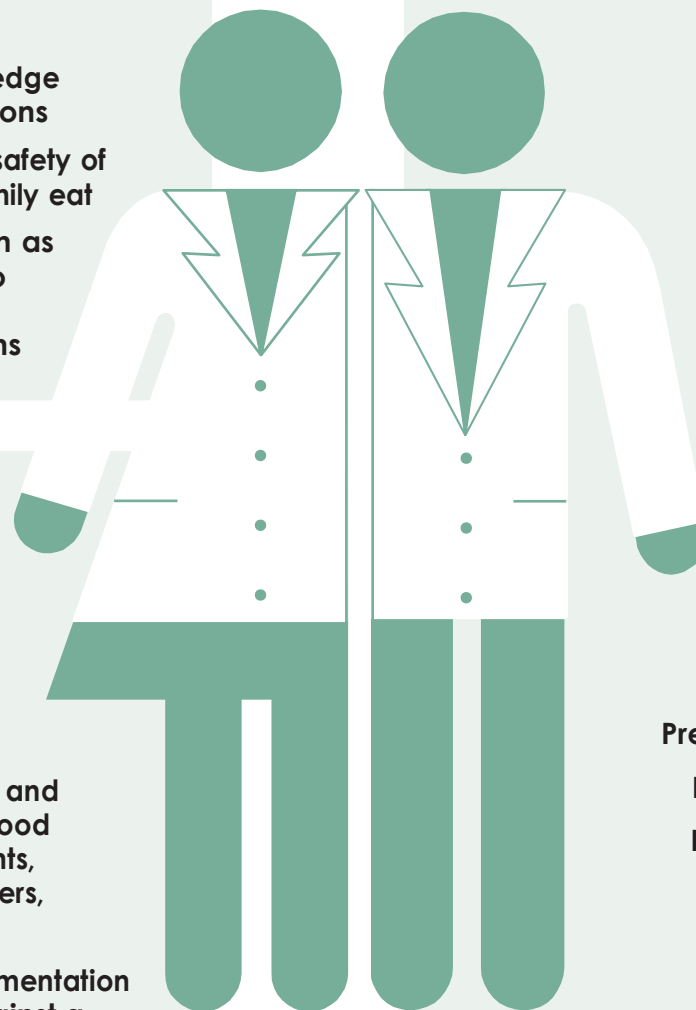
A FOOD SYSTEMS AUDITOR:

Assesses food safety and quality systems developed and implemented by growers, food processors, packaging plants, distribution company, retailers, or foodservice operations.

Verifies the effective implementation of food safety systems against a recognized standard or set of criteria.

Objectively records their findings.

Applies knowledge of food regulations, food industry systems, and food safety, as well as technical knowledge such as food microbiology, HACCP, and food science.



LEARN MORE:

The Best Kept Secret in Food Industry Careers Webinar:
<https://youtu.be/Ae42U4tB40k>