



Scopes of Certification (Management Systems)

Quality Management System Auditor	01. ISO 9001:2015 Audit	ISO 9001:2015 training certificate OR 10 days audit experience using ISO 9001:2015 as the referenced standard
	03. ISO 13485:2016 Audit	ISO 13485:2016 training certificate OR 10 days audit experience using ISO 13485:2016 as the referenced standard
	04. ISO/IEC 17025 Assessment	ISO 17025:2005 training certificate OR 10 days audit experience using ISO 17025:2005 as the referenced standard
	05. ISO 17025:2017 Assessment	ISO 17025:2017 training certificate OR 10 days audit experience using ISO 17025:2017 as the referenced standard
	06. Anti-Bribery (ISO 37001)	ISO 37001:2016 training certificate OR 10 days audit experience using ISO 37001:2016 as the referenced standard
	07. IT (ISO 20000)	ISO 2000:2011 training certificate OR 10 days audit experience using ISO 20000:2011 as the referenced standard
	08. Regulatory Compliance Audit	10 days audit experience using Quality regulations and/or legislation

Environmental Management System Auditor	01. Environmental Management Audit	ISO 14001:2015 training certificate OR 10 days audit experience using ISO 14001:2015 as the referenced standard
	02. ISO 14001:2015 Audit	ISO 14001:2015 training certificate OR 10 days audit experience using ISO 14001:2015 as the referenced standard
	03. Site Contamination Assessment	Site Contamination training certificate OR 10 days site contamination audit experience using applicable audit requirements, regulations and/or legislation
	04. Environmental Report Verification	Environmental Reporting training certificate OR 10 audit days using applicable audit requirements, regulations and/or legislation.
	05. Regulatory Compliance Audit	10 days audit experience using Environmental regulations and/or legislation
	06. Waste Auditing	Waste auditing training certificate OR 10 days audit experience using waste audit requirements, regulations and/or legislation.

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ISO 45001 Management System Auditor	01. OHS Management System Audit	ISO 45001:2018 training certificate OR 10 days audit experience using ISO 45001:2018 as the referenced standard
	02. Plant Audit	10 audit days using normative references, audit requirements, regulations and/or legislation.
	03. Emergency Preparedness Audit	Emergency preparedness training certificate OR 10 audit days using safety standards, normative references, legislation or regulations
	04. Dangerous Goods Audit	Dangerous Goods training certificate OR 10 audit days using applicable audit requirements, regulations and/or legislation.
	05. Regulatory OHS Compliance Audit	10 days audit using Occupational Health and Safety regulations and/or legislation
	06. Injury Management Audit	Injury Management training certificate OR 10 audit days using applicable audit requirements, regulations and/or legislation.
	07. Hazardous Substances Audit	Hazardous Substances training certificate OR 10 audit days using applicable audit requirements, regulations and/or legislation.

Water Quality Management System Auditor	Australia: Framework for Management of Drinking Water Quality	Exemplar Global-DW offered by RMIT in Melbourne. Details can be found by contacting RMIT Short Courses directly to enrol.
	Australia: Framework for Recycled Water Quality Management and Use	Exemplar Global-RW offered by RMIT in Melbourne. Details can be found by contacting RMIT Short Courses directly to enrol.

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Energy Management System Auditor	01. Commercial Buildings	ISO 50001 management systems auditor training OR 10 audit days using applicable audit requirements, regulations and/or legislation.
	02. Buildings—Complex Energy Use	ISO 50001 management systems auditor training OR 10 audit days using applicable audit requirements, regulations and/or legislation.
	03. Light to Medium Industrial	ISO 50001 management systems auditor training OR 10 audit days using applicable audit requirements, regulations and/or legislation.
	04. Heavy Industrial	ISO 50001 management systems auditor training OR 10 audit days using applicable audit requirements, regulations and/or legislation.
	05. Transportation	ISO 50001 management systems auditor training OR 10 audit days using applicable audit requirements, regulations and/or legislation.
	06. Energy Supply	ISO 50001 management systems auditor training OR 10 audit days using applicable audit requirements, regulations and/or legislation.
Medical Device (ISO13485:2016) Auditor	01. EU Medical Device Regulation (EU) 2017/745	EU MDR (EU Medical Device Regulation) training certificate

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Scopes of Certification (Management Systems)

Certified Management System Specialist	01. Quality Management Systems	ISO 9001 management systems auditor or implementer training OR 10 days using applicable requirements, regulations and/or legislation.
	03. Food Safety Management Systems	ISO 22000 management systems auditor or implementer training OR 10 days using applicable requirements, regulations and/or legislation.
	04. Environmental Management Systems	ISO 14001 management systems auditor or implementer training OR 10 days using applicable requirements, regulations and/or legislation.
	05. Information Security Management Systems	ISO 27001 management systems auditor or implementer training OR 10 days using applicable requirements, regulations and/or legislation.
	06. Business Continuity Management Systems	ISO 22301 management systems auditor or implementer training OR 10 days using applicable requirements, regulations and/or legislation.
	07. ISO 45001 Management Systems	ISO 45001 management systems auditor or implementer training OR 10 days using applicable requirements, regulations and/or legislation.
	08. Medical Device Management Systems	ISO 13485 management systems auditor or implementer training OR 10 days using applicable requirements, regulations and/or legislation.
	09. Anti-Bribery Management Systems	ISO 37001 management systems auditor or implementer training OR 10 days using applicable requirements, regulations and/or legislation.
	10. HACCP	HACCP training OR 10 project days
	11. Information Technology Management Systems	ISO 20000 management systems auditor or implementer training OR 10 days using applicable requirements, regulations and/or legislation.

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Scopes of Certification (Management Systems)

Management Systems Implementation Consultant	01. Quality Management Systems	ISO 9001 management systems auditor or implementer training OR 10 days using applicable requirements, regulations and/or legislation.
	02. Environmental Management Systems	ISO 14001 management systems auditor or implementer training OR 10 days using applicable requirements, regulations and/or legislation.
	04. Food Safety Management Systems	ISO 22000 management systems auditor or implementer training OR 10 days using applicable requirements, regulations and/or legislation.
	05. Medical Device Management Systems	ISO 13485 management systems auditor or implementer training OR 10 days using applicable requirements, regulations and/or legislation.
	06. ISO 45001 Management Systems	ISO 45001 management systems auditor or implementer training OR 10 days using applicable requirements, regulations and/or legislation.
	07. Information Security Management Systems	ISO 27001 management systems auditor or implementer training OR 10 days using applicable requirements, regulations and/or legislation.
	08. Business Continuity Management Systems	ISO 22301 management systems auditor or implementer training OR 10 days using applicable requirements, regulations and/or legislation.
	09. Information Technology Management Systems	ISO 20000 management systems auditor or implementer training OR 10 days using applicable requirements, regulations and/or legislation.
	10. Anti-Bribery Management Systems	ISO 37001 management systems auditor or implementer training OR 10 days using applicable requirements, regulations and/or legislation.

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Scopes of Certification (Management Systems)

Skill Examiner	01. National Food Safety Auditor (NFSA) Level 1	Must be currently certified as a National Food Safety Level 1 Auditor.
	02. National Food Safety Auditor (NFSA) Level 2	Must be currently certified as a National Food Safety Level 2 Auditor.
	03. National Food Safety Auditor (NFSA) Level 3	Must be currently certified as a National Food Safety Level 3 Auditor.
	04. National Food Safety Auditor (NFSA) Level 4	Must be currently certified as a National Food Safety Level 4 Auditor.
	05. Bus Operation Accreditation Auditor (BOAS)	Must be currently certified as a Bus Operation Accreditation Auditor.
	06. Heavy Vehicle Auditor (HVA)	Must be currently certified as a Heavy Vehicle Auditor.
	07. APIQ	Must be currently certified as an APIQ Auditor.
	08. Western Australia Heavy Vehicle Auditor (HVA)	Must be currently certified as a Western Australia Heavy Vehicle Auditor

Internal Management Systems Auditor	01. Quality Management Systems	ISO 9001:2015 Auditor Training Certificate
	02. Environmental Management Systems	ISO 14001:2015 Auditor Training Certificate
	04. Food Safety Management Systems	ISO 22000:2018 Auditor Training Certificate
	05. ISO 45001 Management Systems	ISO45001:2018 Auditor Training Certificate
	06. Medical Devices Management Systems	ISO13485:2016 Auditor Training Certificate
	07. Anti-Bribery Management Systems	ISO 37001:2016 Auditor Training Certificate
	08. Business Continuity Management Systems	ISO22301:2012 Auditor Training Certificate
	09. Information Security Management Systems Auditor	ISO 27001:2013 Auditor Training Certificate
	10. Information Technology Management Systems	ISO 20000:2008 Auditor Training Certificate

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Food Safety Scopes

01a. Food retail operations (low risk)	01b. Food retail operations (medium risk)	01c. Food service operations (medium risk)	01d. Food service operations (high risk)
Retailing of pre-packaged food or food that undergoes no or minimal processing (e.g., slicing, portioning) but may require appropriate storage or handling (e.g., refrigeration). The food may also require further processing by the customer.	Businesses that process foods, so they are ready-to-eat and do not require further processing by the customer.	Businesses that prepare food/meals for immediate consumption.	Businesses that prepare food/meals for vulnerable populations.
Ten audit days or two years industry experience that sell pre-packaged foods only e.g. pre-packaged sweets and chocolate: groceries, newsagents, liquor stores, dairy retail, milk vendor, confectionery store and some green grocers, bakeries and butchers.	Ten audit days or two years industry experience in industries that sell limited hot food e.g. pies, cake shops, school canteens, bed and breakfasts, hot dog vendors and some green grocers, bakeries, butchers, and supermarkets.	Ten audit days or two years industry experience in: hotels, restaurants, cafes, take-away/carry out food outlets, etc.	Ten audit days or two years industry experience in: hospitals, aged care facilities, nursing homes, and/or childcare centers.

02. Food transport and warehouse operations (low risk)	03a. Red meat processing, slaughtering and boning (medium risk)	03b. Red meat processing (medium risk)	03c. Poultry Processing, slaughtering and boning (medium risk)
Covers all food transport operations, both dry goods and perishables. Covers all warehousing operations, both dry goods and perishables.	Businesses that are involved in the slaughtering and boning of beef, lamb, and pork.	Businesses that are involved in further processing and value adding of meat primal and cuts.	Businesses that are involved in slaughtering and boning of poultry and fowl.
Ten audit days or two years industry experience in the transportation and warehousing of food, including chilled and frozen.	Ten audit days or two years industry experience and training, i.e. abattoir work.	Ten audit days or two years industry experience and training (i.e., abattoir work) identifying hazards involved and controlling methods, mincing, dicing, value adding of meat products.	Ten audit days or two years industry experience and training (i.e., abattoir/ butchery) identifying hazards involved and controlling methods, handling of live birds (potential bruising, disease), efficiencies of evisceration, traceability, temperatures.

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Scopes of Certification (Management Systems)

03d. Poultry processing (medium risk)	04. Manufactured meats processing (high risk)	05. Seafood product processing (high risk)	06. Dairy products processing (high risk)
Businesses that are involved in further processing and value adding of poultry and fowl.	Involves blending meat and other foods. Includes Frankfurt's, Devon, salami, and meat paste. Uncooked fermented smallgoods.	Marine and freshwater species and includes ready- to-eat uncooked products and all processing operations. Includes live seafood that does not fall into the primary industry category. Examples of technical processes include smoking, drying, freezing, and purification.	Covers milk collection and is extended to all processing operations. Milk substitutes such as soy would be included where the technology is the same, e.g., soy milk, tofu. Also includes infant formula manufacture. Processes including involving pasteurization, UHT, evaporation/ concentration drying, spray drying, fermentation, freezing, and ultrafiltration.
Ten audit days or two years industry experience and training in poultry processing involving mincing, dicing, value adding of poultry products like crumbing, salting, brining, etc. identifying hazards involved and controlling methods.	Ten audit days or two years industry experience in: manufacturing of small goods (i.e. fermentation), uncooked/ cooked meats, preservation, etc. Smallgoods certificate required.	Ten audit days or two years industry experience in: processing of seafood (i.e., cleaning, shucking, filleting, value adding of fish), temperature controls, live oyster controls, ready-to-eat in a raw food seafood factory (cross contamination), flushing of oysters, traceability, and seafood products.	Ten audit days or two years industry experience in the processing operations of all dairy products (milk, cheese, butter, etc.). Pasteurization certificate required or equivalent.

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Scopes of Certification (Management Systems)

07. Fats, oils and margarine manufacturing (medium risk)	08. Cereal and nut processing (medium risk)	09. Bakery operations, wholesale production (low risk)	10a. Fruit and vegetable processing whole and fresh processes only (low risk)
Manufacture of all vegetable/animal oils and margarine.	Includes all processing operations for cereals and nuts.	Includes all baked items.	Processes not altering the fruit or vegetable.
Ten audit days or two years industry experience in the manufacturing of all vegetable/animal oils and margarine and in processes such as clarification, refining, etc.	Ten audit days or two years industry experience and/or training in milling, extrusion/drying, roasting, etc.	Ten audit days or two years industry experience and training involving bread and cake-baking wholesalers.	Ten audit days or two years industry experience involving fruit and vegetable packing, wholesaling, market agent.

10b. Fruit and vegetable processing, cutting, dicing, etc. (medium risk)	10c. Fruit and vegetable processing, canning (high risk)	11. Confectionary manufacture (medium risk)	12. Drink and beverage manufacture, non- dairy (high risk)
Processes such as controlled atmosphere, sanitizing washes, freezing, drying, etc. Also includes salad manufacturing.	Processing and thermal processing of fruit and vegetables through a canning process.	Includes all confectionary processing operations.	Includes all processing operations including powdered drinks derived from liquids in the manufacturing process. Processes including fermentation concentration, pasteurization/UHT, aseptic packaging, etc.
Ten audit days or two years industry experience and/or training involving fruit and vegetable value-adding.	Ten audit days or two years industry experience in canning industry—fruit and vegetable processing. Approved persons canning, or retort certificate required.	Ten audit days or two years industry experience in all confectionary processing operations, e.g., refining, conching, starch moldings, compression, extrusion, and vacuum cooking.	Ten audit days or two years industry experience in the manufacturing operations of beverages.

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Scopes of Certification (Management Systems)

13. Prepared meals manufacture (high risk)	14. Food ingredient manufacture (low risk)	15a. Preserved food and sauce manufacture	15b. Preserved food and sauce manufacture, pasteurization (high risk)
Includes prepared mixed foods that require cooking or heating prior to serving (e.g., chilled meals, fresh pasta, frozen meals, etc.) Processes involving cook-chill, un cook chill, frozen meals, pre-cooked, ready-to-eat meals, sous vide, etc.	Blending and re-packing operations, additives, preservatives, flavorings, colorings, soup mixes, sauces, dehydrated culinary, sugars, yeast, salt, spices, dry blended instant drinks, etc. Processes involving re-packing operations, dry mixing/ blending, and drying.	Preservation methods such as sauces, jams, mayonnaise, honey, etc.	Processes involving pasteurization, high temperature processing, etc.
Ten audit days or two years industry experience in prepared mixed foods that require cooking or heating prior to serving.	Ten audit days or two years industry experience involving additives, preservatives, flavorings, colorings, soup mixes, salt, spices etc. and relevant processes.	Ten audit days or two years industry experience in preserved food and sauces processing industry.	Ten audit days or two years industry experience in preserved food and sauces processing—pasteurization industry.

15c. Sterilized products processing, canning (high risk)	16a. Egg product manufacture (high risk)	16b. Egg in shell processing (low risk)	17. Live animals and animal feeds (low risk)
Processes involving retorting, high temperature processing etc.	Includes all processing operations for egg products. Processes involving dried and liquid egg products, value added egg products, etc.	Businesses involved in egg collection, washing, candling, and packaging of eggs.	Feed-lotting, intensive husbandry (e.g., piggeries and chicken raising, game animals) as well as the feed source industries (e.g., hay, compounded feeds and medicated feeds).
Ten audit days or two years industry experience in the canning industry—sterilized products processing. Approved persons canning certificate required or equivalent.	Ten audit days or two years industry experience in the egg product manufacture industry.	Five audit days or one to two years industry experience involving packing and sorting eggs still in the shell.	Ten audit days or two years industry experience including on-farm animals, feed-lotting, intensive husbandry, game animals, and feed source industries.

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Scopes of Certification (Management Systems)

18. Intensive horticulture operations (low risk)	19. Extensive broadacre operations (low risk)	20. Seafood operations—not including processing (low risk)	21. ISO 22000:2005 audit*
Fresh and pre-packed fruit and vegetables, hydroponics production, and silviculture/nursery operations.	Free range operations, cereal and other grain cropping and processing, grain storage.	Including fishing, aquaculture, and fish farming.	Food Safety Auditing based on ISO 22000:2005 in a role appropriate for the grade of certification.
Ten audit days or two years industry experience including fresh and prepacked fruit and vegetables, hydroponics production, and silviculture/nursery operations.	Ten audit days or two years industry experience including free range operations, field crops (potatoes, canola, grains), cereal and other grain cropping, and processing, grain storage.	Five audit days or one to two years industry experience including fishing, aquaculture, fish, and seafood farming.	Sixteen audit days using ISO 22000:2005 as the reference standard and ISO 22000:2005 training certificate.

22. ISO 22000:2018 audit
Food Safety Auditing based on ISO 22000:2018 in a role appropriate for the grade of certification.
ISO 22000:2018 transition certificate.

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HACCP scopes

01. Live Animal Feeds	02. Slaughtering and Boning Operations	03. Smallgoods Manufacturing	04. Seafood and Seafood Processing
Includes feed lotting, intensive husbandry (e.g. piggeries, dairy farming and chicken raising), game animals as well as the feed source industries (e.g. hay, compounded feeds and medicated foods).	Includes all animal species and game animals and extends to all cuts of meat including minced meat.	Includes all value-adding operations (e.g. cook-chill, crumbing, curing, smoking, cooking, drying, and fermenting) but not canning of meat products.	Includes marine and freshwater species and extends to fishing and all value-adding operations (e.g. sucking, crumbing, smoking, cooking, freezing, farming of) but not canning of fish products.
1 HACCP Plan and 2 years industry experience	1 HACCP Plan and 2 years industry experience	1 HACCP Plan and 2 years industry experience	1 HACCP Plan and 2 years industry experience
05. Dairy Food Processing	06. Bakery Operations and Cereal Food Processing	07. Intensive Horticulture Operations	08. Extensive Broadacre Agriculture Operations
Includes all species used for milk collection and extends to all value-adding operations (e.g. pasteurization, clarification, cheese-making, culturing, drying, and ice-cream).	Includes breakfast cereals, extruded snack foods as well as baked items (e.g. bread, cakes, and cake mixes).	Includes fresh and pre-packed fruit and vegetables, hydroponic production, and silviculture/nursery operations.	Includes free range operations, cereal and other grain cropping, and processing.
1 HACCP Plan and 2 years industry experience	1 HACCP Plan and 2 years industry experience	1 HACCP Plan and 2 years industry experience	1 HACCP Plan and 2 years industry experience
09. Drink and Beverage Processing	10. Confectionary Manufacturing	11. Fruit and Vegetable Processing	12. Catering and Food Service Operations
Includes alcoholic and non-alcoholic production as well as still and carbonated waters.	Includes all chocolate and imitation chocolate-based processing.	Includes freezing operations, but not canning of fruit and vegetables.	Includes restaurants, fast food outlets, canteens, hospital and institution meal service operations, mobile food service operations, and home delivery operations.
1 HACCP Plan and 2 years industry experience	1 HACCP Plan and 2 years industry experience	1 HACCP Plan and 2 years industry experience	1 HACCP Plan and 2 years industry experience

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Scopes of Certification (Management Systems)

13. Canning, UHT and Aseptic Operations	14. Preserved Foods and Sauces	15. Fermented Products	16. Food Ingredient Manufacturing
Low acid canned foods and pasteurized products not covered elsewhere.	Includes dressings, mayonnaise, cook-in sauces, soups, jams, and fillings.	Includes starter cultures, vinegar, and yeast.	Includes blending and repacking operations
1 HACCP Plan and 2 years industry experience. Applicant must have a canning certificate.	1 HACCP Plan and 2 years industry experience	1 HACCP Plan and 2 years industry experience	1 HACCP Plan and 2 years industry experience

17. Food Retailing
Includes retail food processing such as seafood, meat and bakery operations, and general food retailing.
1 HACCP Plan and 2 years industry experience

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