

HYGIENE MANAGEMENT SYSTEM (HMS) & HAZARD ANALYSIS CRITICAL CONTROL POINT (HACCP) SKILLS PROGRAMME

Accredited training based on unit standards and AgriSETA registered

Course Content

HMS:

- HMS policy and document control
- Laboratory sampling programmes
- Corrective actions
- Hygiene Assessment System
- Traceability and recall
- 14 Hygiene management programmes
- All policies, procedures and checklist for the HMS

HACCP:

- Identification of relevant hazards
- Identification of critical processing steps
- Design of procedures for control and monitoring
- Design of necessary documentation to ensure compliance
- Implementation
- Auditing

Date	Province	Date	Province
19 - 22 January 2010	Western Cape	13 - 16 July 2010	Limpopo
16 - 19 February 2010	North West	17 - 20 August 2010	Eastern Cape (PE)
16 - 19 March 2010	Eastern Cape (EL)	14 - 17 September 2010	Mpumalanga
13 - 16 April 2010	Gauteng	19 - 22 October 2010	Northern Cape
18 - 21 May 2010	Free State	16 - 19 November 2010	Gauteng
22 - 25 June 2010	Kwazulu Natal		

Costs: Contact the Red Meat Abattoir Association for cost information.

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For assistance with implementation of the HMS at your abattoir or plant contact the RMAA for a quotation.

