



# HMS / HACCP Course CSIR (PRETORIA)

## 21–24 FEBRUARY 2012

Hygiene Management Systems & Hazard Analysis Critical  
The regulatory requirements regarding the implementation of meat safety management at abattoirs prompted the development of a training programme for HMS & HACCP

### Learning areas covered

- HMS Policy, document control
- Laboratory sampling programmes
- Corrective actions
- Hygiene Assessment System (HAS)
- Traceability and recall
- 14 HMPs
- Examples of policies, procedures and checklists
- Identification of hazards
- Identification of critical processing steps
- Procedures to control and monitor
- Documentation for compliance
- Auditing

EARLY BIRD  
SPECIAL

Book and pay before  
3 February 2012  
and receive  
10% discount



### Cost:

RMAA Member: R3 950 (Excl VAT)

Non-Member: R4 200 (Excl VAT)

Includes study guides, facilitation, practical's, assessment and certification

AST reserves the right to re-schedule dates and venues  
Cancellation within 5 days of commencement date will incur a 20% administration fee

Closing date for  
registration  
15 FEB 2012

### Contact us

Phone: (012) 349-1237/8

Fax: (012) 349-1240

E-mail: [ast@rvav.co.za](mailto:ast@rvav.co.za)

Website: [www.rmaa.co.za](http://www.rmaa.co.za)

### Accreditation

Accredited Training provider—AgriSETA

Registered Private FET College—Department of Higher Education





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## HMS/HACCP IMPLEMENTATION PROGRAMME RESERVATION FORM 2012

Please fax the following document through to 012-349 1240.  
Only upon receipt of this document as well as an ID copy will your registration be confirmed:

<b>Place of employment: (Abattoir Name)</b>		<b>Registration number of abattoir: (where applicable)</b>		
<b>Name of contact person:</b>		<b>Tel No:</b>		
<b>Cell:</b>		<b>Fax No:</b>		
<b>Physical address of place of employment:</b>		<b>Email:</b>		
<b>Venue for Programme:</b>				
<b>Date of Programme:</b>				
<b>RMAA member (yes/ no) please indicate (ù)</b>	Yes		No	
<b>Minimum enrolment requirements for this program</b>				
Due to the difficulty level of this program (NQF level 4 with 27 credits), learners <u>must</u> :				
1. Have completed at least std. 8 (grade 10) successfully				
2. Be employed at supervisory level or higher				
3. Have at least 6 months experience in either Meat Inspection, Quality Assurance or Hygiene Management				
4. Learners must be literate in English				
<b>NOMINEES</b>				
<b>Name and Surname</b>	<b>ID No</b>	<b>Job Position</b>	<b>Hygiene Management Experience</b>	<b>Highest Grade or Qualification (e.g. Grade 12)</b>
<b>PROGRAMME FEE</b>				
		<b>Number of learners</b>	<b>Total</b>	
<b>RMAA Members:</b>	<b>R3 950.00</b> (VAT excl) per learner			
<b>Non-Members:</b>	<b>R 4200.00</b> (VAT excl) per learner			
<b>RMAA BANK DETAILS</b>				
Absa		Branch Code: 632 005		Account Number: 407 554 6920
Type: Current				

Special dietary requirements: .....

I hereby accept the conditions of training for the above-mentioned nominees and confirm the all learners qualify to attend the programme as per the minimum enrolment requirements stated in this document.

.....  
**Signature**

.....  
**Designation**