



HMS / HACCP Course WINELANDS PORK (WC)

14–17 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
1 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
7 FEB 2012

Contact us

Phone: (012) 349-1237/8

Fax: (012) 349-1240

E-mail: ast@rvav.co.za

Website: 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:

Place of employment: (Abattoir Name)		Registration number of abattoir: (where applicable)		
Name of contact person:		Tel No:		
Cell:		Fax No:		
Physical address of place of employment:		Email:		
Venue for Programme:				
Date of Programme:				
RMAA member (yes/ no) please indicate (ù)	Yes		No	
Minimum enrolment requirements for this program				
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				
NOMINEES				
Name and Surname	ID No	Job Position	Hygiene Management Experience	Highest Grade or Qualification (e.g. Grade 12)
PROGRAMME FEE				
		Number of learners	Total	
RMAA Members:	R3 950.00 (VAT excl) per learner			
Non-Members:	R 4200.00 (VAT excl) per learner			
RMAA BANK DETAILS				
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.

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Signature

.....
Designation