



# HMS (PRP) & HACCP (ISO22000) FOR MEAT PROCESSERS

T: (012) 349-1238/9

F: (012) 349-1240

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

### BACKGROUND

This course is presented in conjunction with *Abattoir Skills Training (Pty) Ltd*, an accredited Training Provider and is approved for accreditation of SAATCA Lead Auditors.

The outbreak of Listeriosis led to legislative changes which include the implementation of a HACCP program in meat processing facilities.

This **3 day course** will include the following aspects:

- Background to the regulatory environment
- Introduction to Food Quality Management Systems
- Pre-requisite programs
- Examples of policy, procedures and checklists
- Identification of hazards and CCP's, operational pre-requisites
- Risk assessment
- Flow diagrams and plant schematics
- Corrective actions
- Internal audits
- Laboratory sampling programs
- Traceability and recall

During the presentation of the course, examples will be provided as part of a generic HACCP plan at a processing facility.

### TARGET AUDIENCE:

This program is aimed at Hygiene Managers, Quality Managers, Management and Operators at food processing facilities. Due to the difficulty and complexity of the program all learners should:

- Have 6 months working experience in Food Processing
- Have completed grade 12 (Matric) successfully
- Be English literate (read and write)

Learners will be required to attend all **3 days** of the program in order to be found competent

### BOOKING

Complete the attached registration form and return to AST with a **copy of the learner's ID**. Note that the learner will not be registered if an ID copy is not submitted with the registration form.

### CONTACT PERSONS:

**AST** : Ella de Lange at (012) 349-1237 or [ella@rmaa.co.za](mailto:ella@rmaa.co.za)

**SAMPA** : Nadine Naylor at 082 786 3650 or [manager@savam.co.za](mailto:manager@savam.co.za)



# HMS (PRP) & HACCP (ISO22000) RESERVATION FORM

Please e-mail this document to [ella@rmaa.co.za](mailto:ella@rmaa.co.za) / [manager@savam.co.za](mailto:manager@savam.co.za)

<b>Place of employment: (Facility Name)</b>		
<b>SAMPA Membership o</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>VAT no.</b>
		<b>Email:</b>
<b>Course date (3 Days)</b>		

### Minimum enrolment requirements for this program

Due to the difficulty level of this program (NQF level 4 with 27 credits), learners must:

1. Have completed at least std. 10 (grade 12) 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

<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>

### PROGRAMME FEE

	<b>Learner Total</b>	<b>Amount</b>
<b>SAMPA Members: R 5,100</b> (Excl 15% VAT) per learner		
<b>Non-Members: R 5,900</b> (Excl 15% VAT) per learner		

### TERMS AND CONDITIONS

AST reserves the right to re-schedule dates and venues

Cancellation within **5 days** of commencement date will incur a **20% administration fee**

**IMPORTANT: Special dietary requirements:** .....

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

.....  
**Signature**

.....  
**Designation**