



HMS (PRP) & HACCP (ISO22000) FOR MEAT PROCESSERS 2019

T: (012) 349-1238/9

F: (012) 349-1240

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

SAMPA : Nadine Naylor at 082 786 3650 or manager@savam.co.za



HMS (PRP) & HACCP (ISO22000) RESERVATION FORM

Please e-mail this document to ella@rmaa.co.za / manager@savam.co.za

| | | | |
|---|--|----------------|--|
| Place of employment: (Facility Name) | | | |
| SAMPA Membership o | | | |
| Name of contact person: | | Tel No: | |
| Cell: | | Fax No: | |
| Physical address of place of employment: | | VAT no. | |
| | | Email: | |
| Course date (3 Days) | | | |

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

| Name and Surname | ID No | Job Position | Hygiene Management Experience | Highest Grade or Qualification (e.g. Grade 12) |
|-------------------------|--------------|---------------------|--------------------------------------|---|
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PROGRAMME FEE

| | Learner Total | Amount |
|--|----------------------|---------------|
| SAMPA Members: R 5,100 (Excl 15% VAT) per learner | | |
| Non-Members: R 5,900 (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.

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Signature

.....
Designation