



ISO22000 Bridging Gauteng

16—17 July 2019

COURSE OUTLINE

The Southern African Auditor and Training Certification Association (SAATCA) was established to implement, administer and control a scheme for the certification of quality system auditors, lead auditors, and training course providers. SAATCA's mission is to recognize and satisfy the needs of stakeholders in Southern Africa and provide confidence to industry by setting criteria in line with National and International Standards to ensure the competence of Management System Auditors and Product and Process Auditors and Management System auditing Training Course Providers. As a pre-requisite for the Lead auditors ISO22000 course, ISO22000 and Microbiology training is required.

- ☞ An overview of ISO 22000
- ☞ The purpose, content and interrelationship of ISO/TS22002-1 / ISO22000 and the legislative framework relevant to a food safety management system

TARGET AUDIENCE

- ☞ Quality Manager
- ☞ Hygiene Manager
- ☞ Internal Auditor
- ☞ Supervisors



Cost:

RMAA Members: R4 240 (Excl VAT)

Non-Members: R5 280 (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
01.07.2019**

Contact us:

Phone: (012) 349-1237/8

Fax: (012) 349-1240

E-mail: clara@rmaa.co.za

Accreditation:

**Accredited Training provider—AgriSETA AGRI/c prov/027710
Registered Private FET College—2011/FE07/010**



ISO22000 BRIDGING COURSE (INCLUDING INTRODUCTION TO MICROBIOLOGY)

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BACKGROUND

In order to ensure safe meat products with exceptional quality various food safety and quality systems have been developed and implemented worldwide. The South African government recognized the need for governance in the abattoir sector and thus established legislation, the Meat Safety Act, 2000 (Act 40 of 2000) and the Red Meat Regulations to govern the red meat abattoir industry and its processes. Consumer awareness has also resulted in the prevention of food borne illnesses becoming a priority in food processing facilities. A number of facilities have opted to go for ISO22000 or FSSC22000 certification.

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ISO 22000 is a Food Safety Management System that can be applied to any organization in the food chain, farm to fork. Becoming certified to ISO 22000 allows a company to show their customers that they have a food safety management system in place. This provides customer confidence in the product. This is becoming more and more important as customers demand safe food and food processors require that ingredients obtained from their suppliers to be safe.

TOPICS COVERED

This 2 day program provides learners with the following knowledge and skills:

- An overview of ISO 22000
- New FSSC22000, differences and detailing it's strengths and benefits
- FSSC22000 certification requirements
- The purpose, content and interrelationship of ISO/TS22002-1 / ISO22000 / FSSC22000 and the legislative framework relevant to a food safety management system
- Practical exercises



TARGET AUDIENCE:

This programme is aimed at Hygiene Managers, Quality Managers, Quality Administration Staff and Management. Due to the difficulty and complexity of the programme all learners should:

- Have 6 months experience in either Meat Inspection, Quality Assurance and or Hygiene Management
- Have completed grade 10 (std 8) successfully
- Be English literate (read and write)

Learners will be required to attend all 2 days of the programme in order to be found competent.

BOOKING

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

TRAVEL ARRANGEMENTS

All arrangements and costs for travel and accommodation is the responsibility of the attendee/abattoir.

Contact **Ella de Lange** at (012) 349 1237/8/9 or ella@rmaa.co.za for further information.



ISO22000 BRIDGING COURSE (INCLUDING INTRODUCTION TO MICROBIOLOGY) RESERVATION FORM

The following documents must be submitted. Upon receipt of these documents your registration will be confirmed:

- (1) Completed registration form
- (2) Copy of ID

Place of employment:		Registration number of abattoir (where applicable):	
Name of contact person:		Tel No:	
Cell:		Fax No:	
RC Number:		VAT Number:	
Postal address :			
Email address :			
NOMINEES			
Name and Surname	ID No	Job Position	Highest Grade or Qualification (e.g. Grade 12)
PROGRAMME FEE			
<i>Prices in ZAR excluding 15% VAT</i>		Number of learners	Total
Members R 4 240.00 per learner			
Non-Members R 5 280.00 per learner			
PAYMENT			
Upon receipt of the complete registration form and other documents an invoice will be issued. Please e-mail the proof of payment to: ella@rmaa.co.za			

Terms and Conditions

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Special dietary requirements: