



# PRP & HACCP (ISO22000) FOR MEAT PROCESSORS TBA

## 11—13 SEPTEMBER 2019 (3 Days)

### COURSE OUTLINE

This course is presented in conjunction with AST, an accredited Training Provider and is approved for accreditation of SAATCA Auditors.

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

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

- ☞ Overview of Food Safety Management Systems, including ISO22000
- ☞ Good Manufacturing practices incorporating:
  - ◇ Personnel
  - ◇ Cleaning
  - ◇ Pest Control
  - ◇ Maintenance
  - ◇ Process Control
- ☞ 12 Stages of HACCP Implementation
- ☞ Practical HACCP Implementation tasks
- ☞ Detailed delegate course manual to be used as reference manual
- ☞ **NB: Read the Course Information & Registration document for more detail**



### TARGET AUDIENCE

- ☞ Hygiene Managers
- ☞ Quality Managers
- ☞ Management
- ☞ Maintenance Supervisors
- ☞ HACCP or Food Safety Team Members
- ☞ Operators

### DELEGATE FEEDBACK

Very useful course with contents, applicable on meat processing industry. Best informative HACCP training conducted, which can be implemented in a food processing facility.



### Cost:

**SAMPA Members: R5,100 (Excl 15% VAT)**

**Non-Members: R5,900 (Excl 15% 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

**Due date for registration**  
.....

### Contact us:

Phone: (012) 349-1237/8 or 082 786 3650

Fax: (012) 349-1240

E-mail: [ella@rmaa.co.za](mailto:ella@rmaa.co.za) / [manager@savam.co.za](mailto:manager@savam.co.za)

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

### Accreditation:

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



# PRP & HACCP (ISO22000) FOR MEAT PROCESSERS 2019

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:

- Overview of Food Safety Management Systems, including ISO22000
- Good Manufacturing practices incorporating:
  - Personnel
  - Cleaning
  - Pest Control
  - Maintenance
  - Process Control
- 12 Stages of HACCP Implementation
- Practical HACCP Implementation tasks
- Detailed delegate course manual which can be used as a reference book once you are back at work

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, Maintenance Supervisors, HACCP or Food Safety Team Members 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)



## PRP & HACCP (ISO22000) COURSE 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

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

### PROGRAMME FEE

	Learner Total	Amount
<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**