



## GLOBALG.A.P. Fruit & Vegetables version 5

Course Objective: Recent changes to the Standard; General Regulations related to registration, audit timing and compliance rules; Interpretation of the Compliance Criteria and Annexes; Risk Assessments

### *Understanding the Requirements*

- 15-16 May 2019
- 11-12 June 2019
- 17-18 July 2019
- 20-21 August 2019
- 3-4 September 2019
- 17-18 September 2019
- 19-20 September 2019
- 23-24 October 2019
- 5-6 November 2019
- 19-20 November 2019

*R3660 (incl VAT)*

Lanseria  
Nairobi, Kenya  
George  
Stellenbosch  
Vioolsdrift  
Bethlehem  
Robertson  
Nelspruit  
Kranskop, KZN  
Stellenbosch

## GLOBALG.A.P. Fruit & Vegetables Roadshow

Course Objective: Overview and discussion of changes to the standard, interpretation of the compliance criteria and module specific annexes and risk assessments

### *Overview of version 5 Requirements*

- 13 August 2019
- 14 August 2019
- 15 August 2019
- 16 August 2019

*R1830 (incl VAT)*

Namibia  
Namibia  
Namibia  
Namibia

\*Test after training

## Food Safety & GLOBALG.A.P. Fruit & Vegetables Certification online course

Course Overview: This NSF Africa endorsed online course provides a background to food safety, international food safety standards and GLOBALG.A.P. which is a global certification scheme supporting producers and their buyers with the implementation of Good Agricultural Practices (GAPs) on their farms

<http://elearnconnect.com/courses/food-safety-globalg-a-p-certification-course/> *R960 (incl VAT)*

## R638 Regulation

Course Overview: Certificate of acceptability including the Prohibition on the handling and transportation of food, Duties of the person in charge of food premises, Duties of a food handler, Standards and requirements for food premises, Standards and requirements for food containers, appliances and equipment, Standards and requirements for display, storage and temperature of food, Standards and requirements for protective clothing, Standards and requirements for transport of food, Meat and meat products (handling and transportation). Basic understanding of HACCP and the Changes from R962 to R638

### *R638 regulations*

- 15 May 2019
- 14 June 2019

*R2500 (incl VAT)*

Stellenbosch  
Gauteng



## SIZA & GRASP

Course Objective: Overview of the SIZA Standard V5.0, Overview of the Audit Process and Methodology of SIZA Standard, Overview of GRASP

### SIZA/GRASP Training

- 23 July 2019
- 27 August 2019
- 10 September 2019
- 11 September 2019
- 12 September 2019
- 22 October 2019

*R2050 (incl VAT)*

Margate  
Lanseria  
Groblersdal  
Tzaneen  
Nelspruit  
Ceres

## Food Defence

Course Objectives: Protecting your brand, your facility from intentional harm drives the requirement for a robust food defence plan. Learn how to conduct a vulnerability assessment and develop your food defence plan.

### Food Fraud

- 14 August 2019
- 4 September 2019

*R3050 (incl VAT)*

Stellenbosch  
Gauteng

## Food Fraud

\*Test after training

Course Objectives: Equip delegates with the tools to quantify, detect and help prevent fraud, while building an anti-fraud business culture

### Food Fraud

- 16 May 2019
- 17 September 2019
- 8 October 2019

*R3050 (incl VAT)*

Gauteng  
Stellenbosch  
Gauteng

## FSSC Food Defence/Fraud

Course Objectives: Protecting your brand, your facility from intentional harm drives the requirement for a robust food defence plan. Equip delegates with the tools to quantify, detect and help prevent fraud, while building an anti-fraud business culture.

### Food Fraud

- 23 August 2019
- 18 October 2019

*R3050 (incl VAT)*

Kempton Park  
Stellenbosch

## ISO 22000:2005\*

Course Objective: Concept of a Food Safety Management System; Principles, format and requirements of ISO 22000

### ISO 22000 – Principles and format of the Standard for Food Safety

- 29-30 May 2019
- 20-21 August 2019
- 15-16 October 2019

*R4330 (incl VAT)*

Nairobi, Kenya  
Kempton Park  
Stellenbosch



## **FSSC 22000 - Implementing\***

Course Objective: Principles and format of the Standard; Review and interpretation of ISO 22000 and FSSC 22000 requirements; Application of ISO/TS 22002

*R6660 (incl VAT)*

### **FSSC 22000**

- 29-31 May 2019
- 20-22 August 2019
- 15-17 October 2019

Nairobi, Kenya  
Kempton Park  
Stellenbosch

## **FSSC 22000 – Understanding the Requirements\***

Course Objective: Explain the requirements of the ISO 22000: 2005, Food Safety Management standard, Explain the requirements of ISO/TS 22002-1 Prerequisite Programs, Identify expectations of FSSC Additional Requirements, Prepare to implement and manage your food safety management system in compliance with FSSC 22000 version 4.1

### *Understanding the 12 Steps and 7 Principles*

- 15-16 July 2019
- 17-18 October 2019
- 18-19 November 2019

*R500 (incl VAT)*

Stellenbosch  
Kempton Park  
Stellenbosch

## **BRC Global Standards - Risk Assessment\***

Course Objective: At the end of the course, delegates will be able to understand risk assessment terminology, choose and use different risk assessment models for processes onsite and understand what BRC Global Standards expects from a thorough risk assessment

### *Risk Assessment*

- 24 June 2019

*R4 600 (incl VAT)*

Stellenbosch

## **BRC Global Standards - Root Cause Analysis\***

Course Objective: At the end of the course, delegates will be able to define root cause analysis (RCA), understand the difference between symptoms and RCA and understand the role and importance of RCA in compliance with the BRC Global Standards

### *Root Cause Analysis*

- 25 June 2019

*R4 600 (incl VAT)*

Stellenbosch

## **BRC Global Standards - Validation & Verification\***

Course Objective: At the end of the course, delegates will be able to define and understand the terms validation and verification, understand the level of detail required for each process, use validation and verification in practice and appreciate how validation and verification relate to conformance to the Standard

### *Validation & Verification*

- 26 June 2019

*R4 600 (incl VAT)*

Stellenbosch



## **BRC Food Issue 7 to 8 Conversion for Sites \***

Course Objective: Understanding the changes to existing requirements, Understanding what sites need to do to implement the new requirements, recognize the changes to the protocol of the Standard, Know what to expect from the Food 8 audit

### *BRC Food Issue 7 to 8 Conversion*

- 23 May 2019
- 4 June 2019
- 5 June 2019
- 17 July 2019
- 28 August 2019
- 11 September 2019
- 6 November 2019
- 4 December 2019
- 11 December 2019

### *R4600 (incl VAT)*

Stellenbosch  
Tzaneen  
Nairobi, Kenya  
Gauteng  
Stellenbosch  
Kakamas  
Tzaneen  
Stellenbosch  
Gauteng

## **BRC Food Issue 8: Site Training\***

Course Objective: To provide an understanding of the details of the scheme, How to meet the requirements of the Standard, What to expect from your BRC Global Standards audit, Accessing and using site audit reports on the BRC Global Standards Directory

### *BRC Food 8*

- 29-30 May 2019
- 5-6 June 2019
- 6-7 June 2019
- 27-28 June 2019
- 18-19 July 2019
- 29-30 August 2019
- 12-13 September 2019
- 7-8 November 2019
- 5-6 December 2019
- 12-13 December 2019

### *R7050 (incl VAT)*

Wellington  
Tzaneen  
Nairobi, Kenya  
Harare, ZM  
Gauteng  
Stellenbosch  
Kakamas  
Tzaneen  
Stellenbosch  
Gauteng

## **BRC Global Standards - Internal Auditor\***

Course Objective: At the end of the course, delegates will be able to understand the roles and responsibilities of auditors, be able to plan and conduct an internal audit, know how to write concise, accurate and factual audit reports and be able to undertake audit follow-up activities

### *Internal Auditor*

- 27-28 June 2019

### *R7 050 (incl VAT)*

Stellenbosch



## **Internal Auditor\***

Course Objective: The importance of Internal Audits, Selecting an Internal Auditor, Auditor behaviour, Planning and preparing for an audit, Auditor skills & Techniques, Audit process, Report writing, Classification of NC's, Root Cause Analysis and trending of findings

### *Auditing your Food Safety Management System*

- 22 May 2019
- 24 May 2019
- 5 June 2019
- 26 June 2019
- 17 July 2019
- 28 August 2019
- 11 September 2019
- 6 November 2019
- 4 December 2019
- 11 December 2019

*R2220 (incl VAT)*

Stellenbosch  
Tzaneen  
Nairobi, Kenya  
Harare, ZM  
Gauteng  
Stellenbosch  
Kakamas  
Tzaneen  
Stellenbosch  
Gauteng

## **HACCP: Intermediate Level\***

Course Objective: A complete understanding of how to implement the 12 steps of a HACCP System, the responsibilities of the HACCP Team and Leader, Hazard Identification, How to conduct a Hazard Analysis, Control Measures identification including CCP monitoring, Verification and Validation.

### *Understanding the 12 Steps and 7 Principles*

*R3660 (incl VAT)*

- 20-21 May 2019
- 22-23 May 2019
- 3-4 June 2019
- 24-25 June 2019
- 15-16 July 2019
- 26-27 August 2019
- 9-10 September 2019
- 4-5 November 2019
- 2-3 December 2019
- 9-10 December 2019

Stellenbosch  
Tzaneen  
Nairobi, Kenya  
Harare, ZM  
Gauteng  
Stellenbosch  
Kakamas  
Tzaneen  
Stellenbosch  
Gauteng