



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

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 | Nairobi, Kenya |
| • 20-22 August 2019 | Kempton Park |
| • 15-17 October 2019 | 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

R500 (incl VAT)

- | | |
|-----------------------|--------------|
| • 15-16 July 2019 | Stellenbosch |
| • 17-18 October 2019 | Kempton Park |
| • 18-19 November 2019 | 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

R4 600 (incl VAT)

- | | |
|----------------|--------------|
| • 24 June 2019 | 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

R4 600 (incl VAT)

- | | |
|----------------|--------------|
| • 25 June 2019 | 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

R4 600 (incl VAT)

- | | |
|----------------|--------------|
| • 26 June 2019 | 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

R2220 (incl VAT)

- | | |
|---------------------|----------------|
| • 22 May 2019 | Stellenbosch |
| • 24 May 2019 | Tzaneen |
| • 5 June 2019 | Nairobi, Kenya |
| • 26 June 2019 | Harare, ZM |
| • 17 July 2019 | Gauteng |
| • 28 August 2019 | Stellenbosch |
| • 11 September 2019 | Kakamas |
| • 6 November 2019 | Tzaneen |
| • 4 December 2019 | Stellenbosch |
| • 11 December 2019 | 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)

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|-----------------------|----------------|
| • 20-21 May 2019 | Stellenbosch |
| • 22-23 May 2019 | Tzaneen |
| • 3-4 June 2019 | Nairobi, Kenya |
| • 24-25 June 2019 | Harare, ZM |
| • 15-16 July 2019 | Gauteng |
| • 26-27 August 2019 | Stellenbosch |
| • 9-10 September 2019 | Kakamas |
| • 4-5 November 2019 | Tzaneen |
| • 2-3 December 2019 | Stellenbosch |
| • 9-10 December 2019 | Gauteng |