

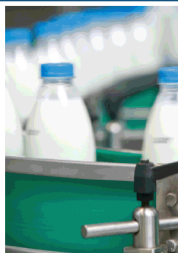
Wareham & Associates provides training to assist organisations in improving their business processes and meeting the requirements of international standards.

We provide training in: Food Safety • Quality • Environmental • OHSA • Sustainability
• Lean Manufacturing Tools / Techniques • Integrated Risk Management



OUR MISSION

To create internationally competitive risk management and sustainability solutions.



CONDUCT HACCP STUDIES AND INTERNAL AUDITS WITHIN A QUALITY AND FOOD SAFETY MANAGEMENT SYSTEM (SKILLS PROGRAMME REGISTRATION NO: 09SP000365020205/0) (DATASHEET # 7.1-6) DURATION: 3 DAYS

Who should be on this training?

This course is targeted at management and the HACCP team at NQF Level 5

What will you learn about?

- Food Safety Systems Implementation (incorporating FSSC 22000 requirements)
- Introduction to Food Safety & HACCP
- Prerequisite Programmes (Good Manufacturing Practices – GMPs) against technical specification ISO/TS 22002-1
- Conduct Audits within a Food Safety Management System
- Conducting a HACCP Study

This course will equip your team with the skills and understanding necessary to roll out the process into the factory as a whole and result in the production of actual HACCP studies and completed internal audit reports incorporating the specific deliverables listed below:

- Principles of HACCP
- Define the Terms of Reference Scope of HACCP Study
- Sensitive Materials
- Process Flow Chart and Site Schematics
- Hazard Analysis
- Critical Control Point (CCP) Identification
- Record Keeping
- CCP Implementation
- Audit Report Completion
- Executive Summary

What is the course all about?

This course is designed to equip delegates with the knowledge and skills to enable them to: interpret and apply each clause of the international standard, interpret and apply each element of the relevant pre-requisite programme, conduct HACCP studies to international standards and implement these with a sensitive manufacturing environment and conduct internal audits on the shop floor.

Prior Experience & Learning

Knowledge, comprehension and application of language, mathematics, natural science and technology at NQF5 are pre-requisites for this course.

Assessment & Certification

Candidates will be assessed by means of a written examination and case study. Successful candidates will be awarded a certificate from Wareham & Associates. Companies registered with FoodBev SETA will receive a "letter of endorsement" from FoodBev SETA indicating successful completion of the requirements for unit standards 119797 and 123357.



CONSULTING, FACILITATION & TRAINING

For more info contact

Emily on 021 713 2380 or email emily@wha.co.za

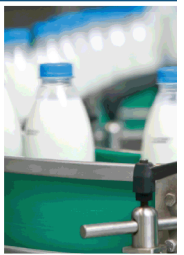
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SAQA No.	Unit Standard Title	NQF Level	NQF Credits
119797	Conduct Audits within a Quality Management System.	5	8
123357	Conduct a Hazard Analysis Critical Control Point (HACCP) study in food handling environment.	5	12
		TOTAL	20

Skills Levy Claim

Mandatory Grants

Employers may claim up to 60% of the Skills Levy that they have paid to the SETA via the Receiver of Revenue. Conditions & claim forms are available on the website at www.foodbev.co.za

Discretionary Grants

- **Skills Programme**
You may claim a Discretionary Grant of R50.00 per person per NQF Credit earned for any person assessed as competent on our registered Skills Programmes.
- **Learnerships**
Discretionary Grants are also available for anyone enrolled on a Learner ship. Full details should be obtained from the FoodBev SETA (Tel: 011 802 1211).



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