

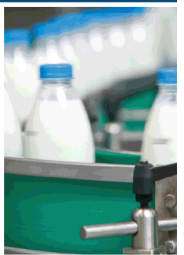
Wareham & Associates provides training to assist organisations in improving their business processes and meeting the requirements of international standards.

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.



FOOD SAFETY PRACTICES AND PROCEDURES (GMP)

NQF LEVEL 1 (FOODBEV SETA SKILLS PROGRAMME REGISTRATION NO: 09SP000295040191/0) (DATASHEET # 7.1-7)

DURATION: 2 DAYS (DEPENDING ON SIZE AND LEVEL OF GROUP)

Who should be on this training?

This course is targeted at line supervisors and shop floor.

What is the course all about?

- The course is modular based, allowing for flexibility in structure. Various customizing options are available to ensure relevance and compatibility to suit the specific nature of your business.
- Each module has clear objectives which include attaining some knowledge or information about the topic and practicing tasks to develop the key skills to train and impart knowledge.
- At the end of each section there is a list of key learning points and a self-test to assess progress and areas still requiring development.
- The course manuals are illustrated with photographs of live examples in a manufacturing environment and contain examples of schedules and log sheets that can be used in the workplace.

What will you learn about?

Module 1: Introduction to Food Safety & HACCP

- This module provides a basic understanding of:
- Product quality and food safety in the food industry.
 - The categories of hazards that affect food safety.
 - The GMPs that directly influence a food safety programme.
 - What HACCP is and what to do in the workplace.
 - Identifying, monitoring and taking corrective action for critical control points.

Module 2: Cleaning & Sanitation in the Workplace

- This module provides a detailed understanding of cleaning practices and the role of cleaning in an effective food safety programme. Delegates are introduced to:
- Master Cleaning Schedules.
 - Cleaning Methods.
 - Monitoring of effectiveness.

Module 3: Pest Control in the Workplace

This module provides a detailed understanding of pest control and the role of pest management in an effective food safety programme. Delegates learn:

- To identify signs of pest activity.
- To identify pest types and categories.
- A methodology for reporting pest sightings.
- To understand why pests are hazardous.
- Steps to take in pest control.

Module 4: Personnel Practices

This module provides a detailed understanding of operational methods and personnel practices including:

- Hygiene and health standards.
- Practices relating to protective clothing and jewellery.

Module 5: Control of Operation

This module provides a detailed understanding and application of:

- Food safety audits.
- Inspection and approval of raw materials.
- Handling and storing raw materials.
- Handling non-conforming materials.
- Methods for identifying and tracing materials.

Module 6: Design and Facility (Engineering & Maintenance for Food Safety)

This module provides a detailed understanding of the elements of engineering & maintenance for food safety:

- Design of equipment and structures.
- The role of engineering standards.
- The Maintenance Programme: Planned maintenance, condition monitoring, repairs and breakdown procedures, post maintenance cleaning & food safety audits.



CONSULTING, FACILITATION & TRAINING

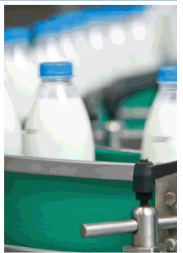
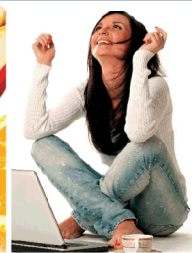
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Assessment & Certification

Delegates will be assessed by means of a written examination and case studies. Successful candidates with employer companies registered with FoodBev SETA will receive a "letter of endorsement" from FoodBev SETA indicating successful completion of the requirements of the unit standards.

SAQA No.	Unit Standard Title	NQF Level	NQF Credits
9042	Demonstrate an understanding of food or beverage safety practices and procedures in a food or beverage manufacturing environment.	3	7
120404	Maintain personal hygiene, health and presentation in a food handling environment.	1	4
120410	Clean and sanitise food manufacturing equipment and surfaces manually.	1	4
243193	Practice good health and grooming habits.	2	4
		TOTAL	19

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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For more info contact

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