

Programme Co-ordinator: **Lulanie Swanepoel**

Swift Silliker is accredited with FoodBev SETA: Accreditation number: 587/00077/0610



Course Overview

The internationally-recognised ISO 22000 food-safety management system enables companies to plan, implement, operate, maintain and update their food-safety management systems to ensure safe products for their customers.

The three-hour course will provide delegates with an understanding of the ISO 22000 system and their role in ensuring its successful implementation.



Course Objectives

To equip the participant with basic knowledge of an ISO 22000 system.

At the conclusion of the course, participants will be able to:

- Understand their role in supporting and maintaining the ISO 22000 system.





Entry Level Requirements

Delegates should have attended basic hygiene training.

To ensure that this course is valuable to your company, delegates must be comfortable communicating in English and need suitable reading and writing skills.

A certificate of attendance will be issued once the course has been successfully completed.

Who Should Attend

- Floor staff
- Workshop personnel
- Contractors who provide services to the company.

Duration: Three hours

Language: English

Course Outline

- Background to ISO 22000
- Overview of clauses 4 to 8, including requirements, documentation, etc
- Benefits of implementing the ISO 22000 standard.



For Further Information

on our training courses, or to register for a course, please contact Swift Silliker's Marketing Department.

Cape Town tel: 021 683 8436 fax: 021 683 8422

Midrand tel: 011 805 4310 fax: 011 805 7930

George tel: 044 873 0855 fax: 044 873 0543

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