

Programme Co-ordinator: **Lulanie Swanepoel**

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



PRE-REQUISITE PROGRAMMES

FOR FOOD SAFETY MANAGEMENT SYSTEMS

Course Overview

Food manufacturers aim to produce products that meet in-house specifications and conform to local health regulations. These products should also meet consumer needs, be safe, wholesome and nutritious.

Prerequisite programmes (PRPs) are the minimum control measures, actions and procedures that must be performed to manufacture a product that meets these needs. As no single policy or set of standards can be applied to every plant or distribution system, PRPs are used as guides in establishing individual plant policies.

Food-safety management systems are management systems that involve the systematic and logical assessment of all the steps in a food-manufacturing operation. A food-safety management system cannot be successfully implemented unless the facility has PRPs in place.

Course Objectives

To equip the participant with a basic knowledge of PRPs and an understanding of how they relate to other food safety management systems. At the conclusion of the course participants will be able to:

- Identify the key elements of PRPs
- Implement PRPs in a food environment
- Understand how PRPs relate to food-safety management systems, resulting in more efficient plant operation with a decrease in waste, greater employee productivity and improved morale, a better product that meets consumer expectations, improved ability to meet legal requirements and to control potential food hazards.





Entry Level Requirements

Participants 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.

Course Registration

FoodBev SETA Registered Skills Programme: 587/00077/2008

Credits: 13
NQF Level 3

Who Should Attend

- Middle management and supervisors.

This programme is a pre-requisite for the course, *A Practical Approach to HACCP*.

Duration: One day
Language: English

Course Outline

- Quality Management Systems: an overview of various quality-management systems, including GMP (Good Manufacturing Practices), GLP (Good Laboratory Practices), SQA (Supplier Quality Assurance), ISO 9001:2008, ISO 22000, TQM (Total Quality Management System) and the quality-management system pyramid and legislation
- Good Manufacturing Practices, including personnel practices, cleaning and sanitation, pest control, construction and maintenance as well as production and process control
- The benefits of implementing a pre-requisite system
- Pre-requisite inspections.



For Further Information

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

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