



## HEALTH, SAFETY AND SECURITY TRAINING

# HACCP and Food Safety Management

3 day course

Classroom, online or in-house

## Course overview

Food safety failures reach consumers before anybody knows they happened, which is why the system is built on preventing hazards at defined points rather than on testing the finished product. This course covers building that system. Delegates work through prerequisite programmes, which carry most of the load and are usually the weak point, then the hazard analysis itself: biological, chemical, physical and allergen hazards. Critical control points, limits and monitoring are determined by working through real processes. Corrective action, verification and record keeping follow. Traceability and recall are covered as capabilities that must be tested. The course closes on audits, customer requirements and the common non conformances.

## What you will learn

- Establish prerequisite programmes and keep them functioning
- Analyse biological, chemical, physical and allergen hazards
- Determine critical control points and set defensible limits
- Design monitoring and corrective action procedures
- Verify and validate the system rather than assume it works
- Maintain traceability and test a recall capability
- Prepare for audits and address the common non conformances

## Who should attend

- Food safety and quality managers
- Production supervisors in food manufacturing
- Laboratory and technical staff in food businesses
- Hospitality, catering and retail food staff
- Auditors and consultants in the food sector

## Course outline

- 01 Prevention against finished product testing
- 02 Prerequisite programmes
- 03 Biological, chemical and physical hazards
- 04 Allergen management
- 05 Determining critical control points
- 06 Critical limits, monitoring and corrective action
- 07 Verification, validation and records
- 08 Traceability, recall and audits

## Upcoming dates

| Dates                 | Venue              | Format    | Fee per delegate |
|-----------------------|--------------------|-----------|------------------|
| 26 to 28 October 2026 | Online             | Online    | R6,500           |
| 2 to 4 December 2026  | Gaborone, Botswana | Classroom | R14,950          |
| 4 to 6 January 2027   | Windhoek, Namibia  | Classroom | R14,950          |
| 3 to 5 March 2027     | Kigali, Rwanda     | Classroom | USD 995          |



## Fees and how to register

This 3 day course is **R6,500** per delegate online, **R14,950** in the classroom in South Africa, Botswana, Namibia, Lesotho and Eswatini, and **USD 995** in the classroom elsewhere in Africa. In-house training is quotation on request. Book 2 or more delegates on this course and save 10%.

To register or request an in-house proposal, visit [www.afrisciencegroup.com](http://www.afrisciencegroup.com), email [info@afriScience.co.za](mailto:info@afriScience.co.za), or WhatsApp us on **+27 63 479 1136**.

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