



THE DURATION OF THIS COURSE IS 3 DAYS

MEAT SAFETY COMPLIANCE PROGRAMS FOR DEBONING AND BUTCHERY FACILITIES

(Course Code: PDB21)

This training aims to give knowledge to understand the requirements that deboning and butchery facilities have to mandatory comply with. It outlines the categories that an integrated food compliance program for deboning and butcheries is composed of.

The establishment, design and implementation of the compliance program will be learned. It also includes the wholistic approach to the compliance of legislations and bylaws of areas of operation. The training gives clear view of application of other parallel legislation that these facilities must comply with.



TUTORSHIP AND FRAMEWORK:

This training is aligned to the South African food manufacturing practices with the intention of compliance to the safety of manufactured products.

CERTIFICATION:

Certificate will be issued on successful completion of the training.

FOR REGISTRATION ENQUIRIES OR TO REQUEST FURTHER INFORMATION, CONTACT:

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ON COMPLETING THIS PROGRAM, THE PARTICIPANTS WILL BE ABLE TO:

- Understand the application of hygiene compliance program in their facility.
- Understand legislation applicable to their establishment.
- Establish, Implement and continuously improve the compliance program.

WHO SHOULD ATTEND THIS WORKSHOP:

- Food and Meat facility managers.
- Production managers.
- Butchery managers.
- Deboning managers.
- Production supervisors.
- Quality control personnel.
- Quality assurance managers.

HOW THE TRAINING IS OFFERED:

- This training is presented in the form of theoretical sessions.
- Assignment of practical program design.

MINIMUM ENTRY REQUIREMENT:

- Only fluency in writing and reading skills of English as language is required.

TRAINING CONTENT:

- Introduction to meat safety compliance program.
- Meat safety and hygiene criterion.
- Facilities design and construction requirements.
- Identification, evaluation and control of foreign matter contamination.
- Facility cleaning and sanitation program.
- Pest Control and Prevention.
- Personnel hygiene.
- Staff training.
- Supplier Quality Assurance.
- Micro and chemical testing compliance requirements.
- Health and safety for food facilities.



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