



## Understanding the Vegan Scheme Requirements

**Course Level**  
**Implementation**



**Programme Coordinator**  
**Lulanie Swanepoel**



**Course Length**  
**3 Modules**

Swift Silliker (Pty) Ltd t/a Merieux NutriSciences is accredited with FoodBev SETA: Accreditation number: 587/00077/0610



### Overview & Objectives

Food manufacturers aim to produce products that meet specifications and conform to legislation and regulations local and international. The Vegan Training was compiled to help the manufacturing sites to understand and able to interpret the vegan requirements. The course will take you through guidance on implementation and preventative actions.

#### Course Objectives

The learner will be equipped with:

- An understanding of veganism and the vegan requirements.
- The process of certification and audit protocols.
- How to interpret and apply the vegan requirements. Resulting in more efficient plant operation with a decrease in waste, greater employee productivity, a better product that meets consumer expectations, improved ability to meet legal requirements.

### Outline

- **Module 1:** Introduction & Process of obtaining certification
- **Module 2:** Audit protocols
- **Module 3:** Vegan Requirements



### 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.



### Who Should Attend

- Senior Management, Middle Management, and Supervisors
- Food Safety Team
- Quality Team
- Production and Operational Managers
- Technical Managers
- Engineers
- Maintenance
- Temporary staff
- Contractors
- Purchasing
- NPD
- and most others in the organization



### Language

Presented in English.



### Enrolment Information

Contact us today for a quote, more info, or to enrol in this course (details below).

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

### Contact us:

Cape Town - 021 683 8436 | Midrand - 011 805 4310 | George - 044 873 0855 | Durban - 031 502 6348  
Jeffreys Bay - 042 296 0945 | [za-equip.mxns.com](mailto:za-equip.mxns.com) | [za.customercare@mxns.com](mailto:za.customercare@mxns.com)



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## Benefits of MXNS Online Training

### Independence & Flexibility

This course is facilitated via an online Learner Management System (LMS) and follows a 'learn-at-your-own-pace' approach, whereby the student has the freedom to work through the content in their own time - from anywhere in the world.

### Variety

The content of this course is made up of course notes, images, infographics and video - in order to provide diversity in the learning material and to allow for exposition of more nuanced topics and/or practical demonstratio, where required

### Assessment Method

Each module is followed by an assessment which is uploaded and graded by our Technical Specialists, with one final summative assessment taking place at the conclusion of the course.

### Online Assistance

Our Technical Specialists are an email away and are available to assist with any content for which you may require further clarification.

### Learning Outcomes

At the conclusion of this course, you will receive a certificate of completion, as well as a digital badge to make use of on your resumé, LinkedIn profile, etc.



**Contact us:**