

Pre-Requisite Programmes (PRP)

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

Course Level
IMPLEMENTATION

Programme Coordinator
LULANIE SWANEPOEL

Duration
ONE DAY



Overview & Objectives

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, with guidelines coming from various sources such as Codex Alimentarius, SANS 10330, SANS 10049 and R.638.

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 product-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.



Who Should Attend

- Middle management and supervisors.
- This programme is a pre-requisite for the course: HACCP - A Practical Approach



Outline

Introduction

- Introduction to PRP
- Terms & Definitions
- Good Manufacturing Practices (GMP) Unpacked
- Records & Documents
- Link between hazards & GMP

Basic Microbiology

- Terms & Definitions
- Bacteria
- Concept of Microbiology in a Food Handling Environment

Scope of GMP

- Primary Production
- Design & Facilities
- Control of Operation
- Maintenance & Sanitation
- Personal Hygiene
- Transportation
- Product Information & Consumer Awareness
- Training
- Inspections
- Conclusion



NQF & Credits Information

FoodBev SETA Registered Skills Programme: 09SP0002460301303/0

Credits: 13
NQF Level: 3



Language

Course content presented in English.