

R.638:2018

Regulations Governing General Hygiene Requirements for Food Premises for Food Premises, the Transport of Food and Food Related Matters

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

Course Length
7 MODULES



Overview & Objectives

The R.638 Regulations Governing General Hygiene Requirements for Food Premises, the Transport of Food and Related Matters was published June 2018. With the regulation came a new clause which states that a person in charge of food premises must ensure that he/she is suitably qualified or otherwise adequately training in the principles and practices of food safety and hygiene as appropriate, and that the training is accredited or conducted by and inspector.

With that in mind, this course will provide the manager or business owner with an overview of management's responsibilities regarding Food Safety Management Requirements. Guidance will be given, where applicable, about relevant legislation/codes of practice, levels of hygiene training/knowledge and Food Safety related aspects.

Course Objectives

- To provide delegates with an understanding of food safety, how it works, requirements for its effective implementation and the manager's supportive role. It also looks at the problems associated with implementation.
- At the end of the training course delegates will be able to:
 - Understand the basic hygiene practices
 - Understand the requirements for the effective implementation, maintenance and for continuous improvement of the Food Safety Management System
 - Assist with problem solving
 - Provide a supportive role



Entry Level Requirements

- To ensure that the course is valuable to your company, delegates must be comfortable communicating in English & need suitable reading, writing and computer skills.



Who Should Attend

- CEO/GM/Operational Managers
- Group Food Safety Coordinators
- Managers of Sections/Units, areas where Food Safety Management is to be applied
- Managers/persons responsible for Implementing & Maintaining the Food Safety Management System



Module Outline

MODULE 1 - INTRODUCTION & OVERVIEW OF QMS

- What is Quality?
- Quality Management Systems (QMS)
- Examples of QMS

MODULE 2 - BASIC MICROBIOLOGY

- Definition
- Sources of Microbial Contamination
- Different Microorganisms Explained
- Factors Affecting the Growth of Microorganisms
- Advantages & Disadvantages of Microbes

MODULE 3 - REQUIREMENTS AND CHANGES OF THE R.638

- R.638 Overview
- Clauses 1 - 17 explained

MODULE 4 - PREREQUISITE PROGRAMMES

- Overview of PRPs
- Good Manufacturing Practices (GMP)
- Benefits of a PRP Programme

MODULE 5 - FOOD FRAUD & FOOD DEFENCE

- VACCP vs TACCP
- Food Fraud Programme
- Food Defence Programme

MODULE 6 - FOOD SAFETY MANAGEMENT SYSTEMS

- Planning Stages
- Management Commitment
- Selecting a Food Safety Team
- Product Description
- Flow Diagram & Plant Schematic
- Hazard Analysis
- Risk Assessment
- CCPs
- Corrective Action
- Validation & Verification
- Records & Documentation

MODULE 7 - CLOSING

- Duties of Person in Charge of Food Premises

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



Language

Presented in English.



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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 demonstration, where required

Assessment Method

Each module is followed by an assessment which is uploaded and graded by our Technical Specialists.

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.

