MERIEUX NutriSciences

2017 2018

TRAINING PLANNER

Developing Talent & Capability in the Workplace

CAPE TOWN | Courses presented at Belmont Square Conference Centre, 22 Belmont Road, Rondebosch or on-site at your facility

OCT '17	NOV '17	DEC '17	JAN '18	FEB '18	MAR '18	APR '18	MAY '18	JUN '18	JUL '18	AUG '18	SEP '18
Mon 2 - Tue 3 Oct SQA - Supplier Quality Assurance	**Thu 9 Nov** Introduction to Legionella	**Fri 1 Dec** Internal Auditing (Day 2)	**Wed 24 Jan** HACCP for Supervisors	**Thu 1 - Fri 2 Feb** Internal Auditing	**Fri 2 Mar** Food Fraud	**Wed 11 Apr** HACCP for Supervisors	**Thu 10 May** Introduction to Legionella	**Mon 5 - Tue 5 Jun** Internal Auditing	**Mon 23 Jul** An Introduction to Hygiene & HACCP Awareness	**Wed 1 Aug** HACCP for Supervisors	**Tue 4 - Fri 5 Sep** FSSC 22000 Food Safety System Certification
Mon 9 - Tue 10 Oct ISO 9001:2005 - Quality Management Systems	**Thu 16 Nov** FSSC 22000 Awareness	**Mon 4 Dec** Pre-Requisite Programmes (PRP)	**Thu 25 - Fri 26 Jan** SQA - Supplier Quality Assurance	**Tue 6 - Fri 9 Feb** Understanding the Requirements for ISO 22000:2005 - Incorporating	**Wed 7 Mar** An Introduction to Hygiene & HACCP Awareness	**Mon 16 - Tue 17 Apr** Internal Auditing	**Thu 17 May** FSSC 22000 Awareness	**Mon 11 Jun** Pre-Requisite Programmes (PRP)	**Wed 25 Jul** Pre-Requisite Programmes (PRP)	**Tue 14 - Fri 17 Aug** Understanding the Requirements for ISO 22000:2005 - Incorporating	**Mon 10 Sep** Pre-Requisite Programmes (PRP)
Mon 16 Oct FSSC 22000 - Transition from V3 to V4.1	**Fri 17 Nov** HACCP for Supervisors	**Tue 5 - Wed 6 Dec** HACCP - A Practical Approach	**Mon 29 Jan** Pre-Requisite Programmes (PRP)	**Mon 12 - Tue 13 Feb** ISO 9001:2005 - Quality Management Systems	**Mon 12 Mar** Pre-Requisite Programmes (PRP)	**Mon 23 Apr** Pre-Requisite Programmes (PRP)	**Tue 22 - Wed 23 May** SQA - Supplier Quality Assurance	**Tue 12 - Wed 13 Jun** HACCP - A Practical Approach	**Thu 26 - Fri 27 Jul** HACCP - A Practical Approach	**Mon 20 - Tue 21 Aug** ISO 9001:2005 - Quality Management Systems	**Tue 11 - Wed 12 Sep** HACCP - A Practical Approach
Tue 17 Oct Microbiology for Non-Microbiologists	**Mon 20 Nov** An Introduction to Hygiene & HACCP Awareness		**Tue 30 - Wed 31 Jan** HACCP - A Practical Approach	**Mon 19 - Thu 22 Feb** FSSC 22000 Food Safety System Certification	**Tue 13 - Wed 14 Mar** HACCP - A Practical Approach	**Tue 24 - Wed 25 Apr** HACCP - A Practical Approach	**Thu 31 May** Food Fraud	**Tue 19 Jun** Microbiology for Non-Microbiologists	**Mon 30 - Tue 31 Jul** SQA - Supplier Quality Assurance	**Thu 23 - Fri 24 Aug** Internal Auditing	**Tue 18 Sep** Food Fraud
Wed 25 Oct Pre-Requisite Programmes (PRP)	**Thu 30 Nov** Internal Auditing (Day 1)			**Tue 27 Feb** Microbiology for Non-Microbiologists	**Thu 15 - Fri 16 Mar** SQA - Supplier Quality Assurance			**Thu 21 Jun** HACCP for Supervisors			**Wed 26 - Thu 27 Sep** SQA - Supplier Quality Assurance
Thu 26 - Fri 27 Oct HACCP - A Practical Approach				**Wed 28 Feb** HACCP for Supervisors	**Mon 19 Mar** FSSC 22000 - Transition from V3 to V4.1						**Fri 28 Sep** HACCP for Supervisors
Tue 31 Oct Food Fraud											

KEY

- Implementation Level Courses
- Supervisor Level Courses
- Manager Level Courses
- Floor Worker Level Courses
- Supplementary Courses

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2017 2018

FULL COURSE OFFERING

Developing Talent & Capability in the Workplace

Implementation Level Courses

BRC Global Standard for Packaging & Packaging Materials
BRC Meeting the Requirements
FSSC 22000 Food Safety System / Certification 22000
FSSC 22000 for the Packaging Material Manufacturer
GlobalGAP: Practical Application
ISO 14001:2015 Environmental Management
ISO 9001:2015 - Quality Management Systems
ISO TS 22002-1:2009 – Meeting the Requirements
PAS 96:2014 Defending Food & Drink
ISO/TS 22002-4:2013 - Overview of the requirements for Supervisors
Internal Auditing requirements for ISO22000:2005 (2 days)
Understanding the requirements for ISO22000:2005 (2 days)
Understanding the requirements for ISO22000:2005 incorporating internal auditing systems (4 days)
Prerequisite Programs for Food Safety Management Systems (Day 1)
HACCP - A Practical Approach to HACCP (Day 2 & 3)
Prerequisite Programs for Food Safety Management Systems and HACCP - A Practical Approach to HACCP (3 Days)
Understanding the requirements of ISO TS 22002-1:2009 for FSSC22000 Implementation (Day 1 & 2)
Understanding the requirements of ISO22000 for FSSC22000 Implementation (Day 3 & 4)
Understanding the requirements of FSSC22000 (4 days)

Supervisor Level Courses

FSSC 22000 awareness training for Food Safety Support Staff
HACCP for Supervisors
ISO22000 Awareness for the Supervisor

Management Level Courses

HACCP for Managers
Hygiene for Managers
ISO 22000 -An Introduction to ISO 22000 for Managers

Floor Worker Level Courses

An Introduction to Hygiene for Food Manufacturing Industry
An Introduction to Hygiene for Food Packaging Industry
An Introduction to Hygiene for Hospitality Industry
An Introduction to Hygiene for Food Packaging, Food Manufacturing and hospitality Industry and HACCP Awareness
GlobalGAP: An Introduction to the Requirements
HACCP Awareness - An Introduction to HACCP
ISO 9001 - An Introduction to Quality Management Systems Requirements
ISO 14000 Awareness
ISO 22000: An Introduction its Requirements (Floor Workers)

Supplementary Courses

Allergen Management
Allergen Management for the Catering/Hospitality industry
An Introduction to HACCP with the focus Good Catering Practices
Cleaning & Disinfection - Theory & Practice
Food Technology for Non-Food Technologists - An overview of the Food Industry
Foreign Bodies - Reducing the Risks
HACCP for Agriculture
HACCP for Food Industry Service Providers
HACCP Refresher
Internal Auditing Criteria & Procedures
Introduction to GMP for the Cosmetic and Toiletry Industry
Microbiology for Non Microbiologists
Root Cause Analysis - Principles of Root Cause Analysis
Supplier Quality Assurance & Supplier Audit
Traceability - Understanding the Requirements
Understanding Labelling Requirements
Validation & Verification - for Food Safety Management Systems
TACCP
Food Fraud
Introduction to Legionella

HOW TO BOOK

OPTION 1

Book a spot one of the courses coming up on our course calendar (page 1).

Don't see the course you're looking for? See OPTION 2.

OPTION 2

Contact us about taking part in one of our other courses on offer (above). They may not be on the calendar but we're still able to offer them should the need arise.

Still don't see what you're looking for? See OPTION 3.

OPTION 3

If you have a course in mind which is not available on this planner, get in touch with Michelle Prodehl (details to the right) to discuss bespoke/customised training solutions.

CONTACT:

Michelle Prodehl
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