



HMS / HACCP Course GAUTENG

8–11 November 2016

Hygiene Management Systems & Hazard Analysis Critical Control Point

The regulatory requirements regarding the implementation of meat safety management at abattoirs prompted the development of a training programme for HMS & HACCP

Learning areas covered

- HMS Policy, document control
- Laboratory sampling programmes
- Corrective actions
- Hygiene Assessment System (HAS)
- Traceability and recall
- 14 HMPs
- Examples of policies, procedures and checklists
- Identification of hazards
- Identification of critical processing steps
- Procedures to control and monitor
- Documentation for compliance
- Auditing



Cost:

RMAA Member: R5 500 (Excl VAT)

Non-Member: R6 800 (Excl VAT)

Includes study guides, facilitation, practical's, assessment and certification

AST reserves the right to re-schedule dates and venues
Cancellation within 5 days of commencement date will incur a 20% administration fee

**Closing date for
registration
26 October 2016**

Contact us

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Accreditation

Accredited Training provider—AgriSETA AGRI/c prov/027710

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