

**FoodBev International Consulting Training Calendar - 2021**

**Venues: Online, Johannesburg, Pretoria, Durban and Cape Town**

Course Code	Courses	Duration	Tentative Dates											
			Feb	Mar	Apr	May	Jun	July	Aug	Sep	Oct	Nov	Dec	
FBFSA07	Conduct HACCP Studies and Internal Audits within a Quality and Food Safety Management System (NQF Level 5)	5 Days	-	-	-	-	07 - 11	-	-	-	-	15 - 19	-	
FBFS13	ISO 22000:2018 Food Safety Management System Implementation	4 Days	02 - 05	-	06 - 09	-	-	06 - 09	-	-	05 - 08	-	-	
FBFS31	Implementation of Regulations Relating to the Labelling & Advertising of Foodstuffs on R146	2 Days	18 - 19	-	-	18 - 19	-	-	05 - 06	-	-	11 - 12	-	
FBFS47	FSSC 22000 Scheme Version 5.1 Transition including Food Safety Culture	2 Days	09 - 10	-	13 - 14	-	-	13 - 14	-	-	19 - 20	-	-	
FBFS02-04	FSSC 22000 Version 5.1 including Food Defence (TACCP) and Food Fraud (VACCP) Practical Implementation	4 Days	09 - 12	-	13 - 16	-	-	13 - 16	-	-	19 - 22	-	-	
FBFS42	R638 Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972) Regulations Governing General Hygiene requirements for Food premises, the transport of food and related matters Including GMP	3 Days	03 - 05	-	-	11 - 13	-	-	18 - 20	-	-	03 - 05	-	
FBFS19-01	Internal Auditing of Food Safety Management Systems based on ISO 19011: 2018 for GMP, HACCP, ISO 22000 & FSSC 22000	3 Days	24 - 26	-	20 - 22	-	-	28 - 30	-	-	12 - 14	-	-	
FBFS03-02	Effective Good Manufacturing Practice (GMP) for Food and Beverage Manufacturing	3 Days	-	02 - 04	-	-	09 - 11	-	-	01 - 03	-	-	01 - 03	
FBFS05-01	Advanced HACCP Implementation Level 4	4 Days	-	09 - 12	-	-	22 - 25	-	-	14 - 17	-	-	07 - 10	
FBFS07-01	Basic Food Safety & Personal Hygiene for Food and Beverage Manufacturing	1 Day	-	05	-	-	04	-	-	09	-	-	10	
FBFS04-01	Basic HACCP – Level 2	2 Days	-	18 - 19	-	-	17 - 18	-	-	21 - 22	-	-	07 - 08	
FBFS11-02	Managing Food Integrity: TACCP (Food Defence) and VACCP (Food Fraud) - Threat and Vulnerability Assessment Implementation for FSSC 22000 Version 5.1	3 Days	-	-	14 - 16	-	-	14 - 16	-	-	20 - 22	-	-	
FBFS24	Supplier Quality Assurance (SQA) & Supplier Audit	3 Days	-	-	-	04 - 06	-	-	04 - 06	-	-	10 - 12	-	
FBFS45	Food Safety Assessment (FSA) Standard Implementation and audit process	4 Days	-	-	-	11 - 14	-	20 - 23	-	-	-	-	-	
FBM03	Food and Beverage Microbiology Course integrated with Microbiology Laboratory Best Practices	4 Days	-	-	-	-	-	-	-	20 - 23	-	-	-	
FBM04	Advanced Food & Beverage Microbiology	4 Days	-	-	-	-	-	-	-	07 - 10	-	-	-	
FBM06	Basic Food and Beverage Microbiology (Microbiology for Non Microbiologists)	2 Days	-	-	-	-	-	-	-	-	-	09 - 10	-	
Course Code	Laboratory Courses	Duration	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec	



FBLM01	Introduction to Lean and Implementation of 5S Principles (including Practical Implementation)	5 Days											
FBLL03	Leadership & Management Skills in Food Business	3 Days											
FBFSA01	Good Manufacturing Practices as a Prerequisite for HACCP (NQF Level 3)	3 Days											
FBM02	Listeria Prevention and Control including Implementation of Good Manufacturing Practices (GMP) in Food Processing and other Food Handling Facilities	3 Days											

**Tentative Venues**

**Johannesburg:** City Lodge Hotel, Corner Hill And Rivonia Roads, Morningside, Sandton

**Durban:** Three Cities, Urban Park Hotel, 60 Meridian Drive, Umhlanga Ridge.

**Cape Town:** City Lodge Hotel Victoria & Alfred Waterfront - Corner Dock and Alfred Roads, Waterfront

**NB:** Please advise us your preferred training venue and course dates on the registration form or by emails above

**NB:** Please note that all online courses are extended by a day

**Tentative Dates:** are subject to change depending on numbers of people registered for the training. A minimum number of 6 people is required.

**Training can be arranged in-house for 5 or more participants at discounted price and this has an added advantage of practical application at the learner's workplace**

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