

FoodBev International Consulting (Pty) Ltd
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Company Registration No. 2014/063827/07
HPCSA Accredited Courses

Competence Profile: FoodBev International Consulting (Pty) Ltd

Global food demand is rising and increasingly food consumers are demanding value added, quality, safe and convenient food. This makes the food and beverage industry so exciting because people skills and knowledge play a pivotal role in creating value and product innovation. FoodBev International Consulting (Pty) Ltd endeavors to partner with and support the industry to realize operational excellence and production of safe food.

FoodBev International Consulting (Pty) Ltd is a South African registered with Health Professions Council of South Africa (HPCSA) Accredited Courses, whose mission is to support food businesses to achieve operational excellence through tailored and innovative training and consultancy services. Our team consists of highly skilled and committed individuals with extensive knowledge and experience in Food Safety, Quality Management, Product Development, Project Management and Business Development. Our team of directors, staff and expert consultants comprises of Food Scientists; Food Technologists; Quality, Occupational Health & Safety, Environment and Agribusiness specialists with a wealth of experience and shared purpose to empower and improve the food industry in Africa. We endeavor to continually engage and work in partnership with food manufacturers, retailers, hospitality & catering, government bodies and non- governmental organizations within the African continent and beyond.

Our Expertise

We support businesses, provide consultancy and training (including bespoke courses to meet specific customer needs) in the following areas:

- Food Safety Management Systems, implementation and auditing (including Basic Food Safety & Personal Hygiene, Good Manufacturing Practice (GMP), GFSI Benchmarked Standards, BRC Global Standards, Prerequisite Programs (SANS 10049), HACCP (SANS 10330), ISO 22000, FSSC 22000, Food Defense (Threat Assessment Critical Control Point - TACCP), Food Fraud (Vulnerability Assessment Critical Control Point- VACCP), Good Catering Practices and Allergen Management for the Food Industry & Hospitality and catering industry, Internal Auditing and Lead Auditing.
- FoodBev SETA Accredited training and HPCSA accredited courses.
- Quality Management Systems and Internal Auditing (ISO 9001:2015, ISO/IEC 17020, ISO/IEC

17021, ISO/IEC 17065, ISO/IEC 17025 & ISO 15189)

- Pre-Audit Gap Analysis
- Technical Compliance and System Auditing
- Implementation Support (documentation) & Coaching
- Internal Audits and Preparation for Certification or Accreditation
- Food safety training and consulting in the foodservice industry
- Supplier Risk Assessment, Approval & Auditing.
- Abattoir Hygiene Management Systems& Retail Supply Chain Audits on Meat and Meat Products in supermarkets and wholesalers.
- Cleaning & Disinfection (including practical demonstration).
- Food and Beverage Microbiology.
- Occupational Health, Safety and Environmental Management.
- Food Processing and Technology (Beverage, Meat, Dairy, Sugar, Honey, Bakery, Confectionery, Snacks, Canned food and Ready-to-use Therapeutic Foods).
- Business Management Consultancy (Performance Improvement, 5S Implementation, Lean Manufacturing & Process Excellence).
- Developing Effective Leadership & Management in Food Industry and Testing Laboratories.
- Product Development.
- Veterinary Imports and Exports of Animals and Animal Products.

Our Experience: Training and Consultancy

Food Safety Consultancy.

1. Implementation of Food Safety Management System - FSSC 22000 V6, Amesi Trading - SEDFA, Fourways, November 2025 – March 2026
2. Implementation of ISO 22000:2018 Food Safety Management System, Manics Group (Pvt)Ltd - SEDFA, Fourways, November 2025 – March 2026
3. ZA Certification of Cold Storage and Distribution Facilities Documentation, PlusZero Logistics, Pomona, Kempton Park, August - November 2025
4. Implementation of Food Safety Management System - FSSC 22000 V6, Local Village Africa- SEDFA, Fourways, September – December 2026
5. ZA Certification of Cold Storage and Distribution Facilities Gap Assessment, PlusZero Logistics, Pomona, Kempton Park, 18 October 2025
6. Implementation of ISO 22000:2018 Food Safety Management System, Sibuyiinvest Abattoir- SEDFA, September 2025 to November 2025
7. Implementation of ISO 22000:2018 Food Safety Management System, Papillon Organic Farm- SEDA, Jeffreys Bay, January 2025 to March 2025
8. Implementation of ISO 22000:2018 Food Safety Management System, Marshall Hill (Pty) Ltd- SEDA, Port Elizabeth, January 2024 to July 2024
9. Implementation of ISO 22000:2018 Food Safety Management System, Spudz Investment Holdings- SEDA, Hillcrest, Durban, January 2024 to March 2024.
10. Implementation of ISO 22000:2018 Food Safety Management System, Analit Africa- SEDA,

- Gqebehra, January 2024 to March 2023.
11. Implementation of ISO 22000:2018 Food Safety Management System, Tribal Trading- SEDA, Fourways, September 2023 to November 2023.
 12. Implementation of ISO 22000:2018 Food Safety Management System, LHT Projects- SEDA, Pretoria, December 2022 to April 2023.
 13. Canteen/Restaurant Hygiene Audits. ATM Solutions, a division of Paycorp Group (Pty) Ltd, Sandhavon Office Park, Sandton, 08 March and 13 March 2023.
 14. Water Sampling and Testing. Sphinx Acrylic Bathroomware (Pty) Ltd T/A Betta, Chamdor, Krugersdorp, 08 March 2023.
 15. Implementation of effective Good Manufacturing Practices (GMP) including R638 Regulations and Food Safety Culture – Gap Assessment. Willow Valley Dairy Farms Manufacturing Plant, Rayton, Pretoria, 19 March 2020 – Ongoing Consultancy.
 16. Implementation of the GFSI Global Markets Programme in Zambia including providing mentorship to Zambian Bureau of standards (ZABS) food safety experts: The Government of the Republic of Zambia, Acting through the Ministry of Commerce, Trade and Industry (MCTI), Zambia Agribusiness and Trade Project (ZATP), Lusaka, Zambia, July 2020.
 17. Consultancy on ISO 22000:2018 Implementation Including Coaching & Mentoring, Royal Swaziland Sugar Corporation, Swaziland, March - April 2019. Ongoing Consultancy.
 18. Coaching & Mentoring for Core Team (Food Safety Team and Plant Managers, including the Head Office team, and selected management staff from Retail and Security): GMP, HACCP, ISO 22000, ISO/TS22002-1 Implementation Consultancy, Zambef Products Plc, Head office, Lusaka, Zambia, May 2017. Ongoing Consultancy.
 19. Perform Food Safety Risk Assessment and Develop a Comprehensive Food Safety Plan for The Joburg Food Market: 12 June - 12 July 2018 (Ref: Mr. Craig Pillay: +27 768463774; cpillay@joburgmarket.co.za).
 20. ISO 22000:2018 Food Safety Management System Internal Auditing, Nicola-J Flavours & Fragrances (Pty) Ltd, Midrand, RSA, 10 September 2018.
 21. SharePoint Documentation for Food Safety Management System: Training and Consulting, Zambef Products Plc, 3-7 September 2018.
 22. SharePoint Documentation for Food Safety Management System: Training and Consulting, Zambef Products Plc, Head office, Lusaka, Zambia, 18-22 June 2018.
 23. SharePoint Documentation for Food Safety Management System: Training and Consulting, Zambef Products Plc, Head office, Lusaka, Zambia, 28-29 March 2018.
 24. Managing Food Integrity: TACCP (Food Defense) Vulnerability Assessment (VACCP) Implementation: Training and Consultancy, Jumbo Brands, Johannesburg 2018.
 25. Food Safety Management System GMP, HACCP, FSSC 22000 & Internal Auditing Training and Consultancy in Implementation & Support, Zambef, Lusaka, Zambia, 8 May 2017 – on-going (Ref: Mr. Jones Kayawe: Cell: +260 977 999 221 Phone-Direct: +260 211 369 080; joneskc@zambef.co.zm).
 26. Export Certification – Nomageba Meats –2016-17, Midrand, South Africa (Company now certified) Ref: Mr. Xolo Zulu, +27 736351843, +27 814163529, xolo@nomagebaholdings.co.za.
 27. Basic Food Safety and Personal Hygiene – 2016, Nomageba Meats, Midrand, South Africa.

28. Good Manufacturing Practices (GMPs) – 2016, Nomageba Meats, Midrand, South Africa.

Food Safety Training

Recent Food Safety Trainings (2025 & 2026)

1. Understanding Labelling Requirements for Environmental Health Practitioner (EHPs), City of Cape Town, 1 – 2 April 2026.
2. Effective Good Manufacturing Practice (GMP) for Food and Beverage Manufacturing, Companhia Industrial da Matola, SA (CIM), Maputo, Mozambique, 24-26 February 2026, Online Training
3. ISO 22000:2018 and FSSC 22000 Awareness Training (Amesi) 02 - 03 February 2026
4. Basic Food Safety & Personal Hygiene including R638 Regulations, GMP and HACCP Awareness, Amesi Trading, Onsite, Honedew, South Africa, 20-21 January 2026
5. Internal auditing of food safety management systems based on ISO 19011:2018 standard, Manics Group & Local Village Africa, South Africa, 24 – 25 November 2025
6. The ISO 22 000:2018 Awareness, Manics Group, South Africa, 10 November 2025
7. Basic Food Safety & Personal Hygiene, GMP, (including R638 Regulations) and HACCP Awareness, Manics Group, South Africa, 4-5 November 2025
8. Effective Good Manufacturing Practice (GMP) for Food and Beverage Manufacturing, Companhia Industrial da Matola, SA (CIM), Maputo, Mozambique, 28-30 October 2025, Group 1, Online Training
9. Basic Food Safety and Personal Hygiene Including R638 Regulations, GMP, HACCP, ISO 22000, FSSC 22000 V6 Awareness Local Village Africa, Onsite, The Innovation Hub, Fourways, South Africa, 13-16 October 2025
10. Internal Auditing of Food Safety Management Systems based on ISO 19011: 2018 for GMP, HACCP, ISO 22000 & FSSC 22000 standards, Associated Meat Packers (AMP), Harare, Zimbabwe & Tongaat Mafambisse, Mozambique Online, 29 September-1 October 2025
11. Basic Food Safety and Personal Hygiene Including R638 Regulations, ZA Requirements, ISO 22002-5 and BRCGS, PlusZero Logistics, Onsite, Pomona, Kempton Park, South Africa, 22, 29 September & 6 October 2025
12. FSSC 22000 Version 6 including Food Defense (TACCP), Food Fraud (VACCP) and Practical Implementation Food Safety & Quality Culture and ISO 22000 Awareness, Associated Meat Packers (AMP), Harare, Zimbabwe, Online, 15 – 19 September 2025
13. FSSC 22000 Scheme version 6 transition Food Safety and Quality Culture Awareness, Tongaat Mafambisse, Mozambique, Online, 8-11 September 2025, Online
14. Effective Root Cause Analysis: Addressing Non-Conformances, Investigating & solving audit findings, making decisions and implementing solutions, Tongaat Mafambisse, Mozambique, Online 4-5 September 2025, Online
15. Basic Food Safety for Managers (2 Hours), PlusZero Logistics, Onsite, Pomona, Kempton Park, South Africa, 03 September 2025
16. GMP, HACCP and ISO 22000 Awareness, Sibuyiinvest, SEDFA Beneficiary, 28-30 August 2025, Onsite, Bushbuckridge, Mpumalanga
17. Basic Food Safety, Personal Hygiene and R638 Awareness, Sibuyiinvest, SEDFA Beneficiary, 27 August 2025, Onsite, Bushbuckridge, Mpumalanga
18. Advanced HACCP Implementation Level 4, AMP Meats, Harare, Zimbabwe, 26-27 June & 2-3 July 2025, Onsite & Online Hybrid Training.
19. Effective Good Manufacturing Practice (GMP) based on ISO/TS 22002-1, AMP Meats, Harare,

- Zimbabwe, 23-25 June 2025, Onsite Training
20. Advanced HACCP Implementation Level 4, Zambeef Bakery, Lusaka, Zambia, 12-13 & 18-19 April 2025, Online Training
 21. Understanding Labelling Requirements for EHPs, City of Cape Town, Kolping Guesthouse, Durbanville, Cape Town, 13-14 March 2025
 22. ISO 22000: 2018 Food Safety Management System Implementation, Companhia Industrial da Matola, SA (CIM), Maputo, Mozambique, 11-14 March 2025, Group 1, Online Training
 23. ISO 22000 Implementation for senior EHPs, City of Cape Town, Kolping Guesthouse, Durbanville, Cape Town, 10-12 March
 24. Internal Auditing of Food Safety Management Systems based on ISO 19011:2018 for ISO 22000, Papillon Organic Farm, Jeffreys Bay, Eastern Cape, 5-6 March 2025, Online
 25. Effective Good Catering Practices & HACCP Principles including 5 Keys to Safer Food and Inventory Management, uShaka Marine World, Onomo Hotel, Durban, Group 2, 24-28 February 2025
 26. Advanced HACCP Implementation Level 4, Companhia Industrial da Matola, SA (CIM), Maputo, Mozambique, 18-21 February 2025, Group 2, Online Training.
 27. Effective Good Catering Practices & HACCP Principles including 5 Keys to Safer Food and Inventory Management, uShaka Marine World, Onomo Hotel, Durban, Group 1, 17-21 February 2025
 28. GMP, HACCP & ISO 22000 Awareness Papillon Organics, Papillon Organic Farm, Jeffrey's Bay, Eastern Cape, 31, 5-6 February 2025, onsite
 29. Basic Food Safety, Papillon Organic Farm, Jeffrey's Bay, Eastern Cape, 30 January 2025, onsite

Food Safety Trainings (2024)

30. Advanced HACCP Implementation Level 4, Companhia Industrial da Matola, SA (CIM), Maputo, Mozambique, 22-25 October 2024, Group 1, Online Training.
31. Effective Good Manufacturing Practice (GMP) for Food and Beverage Manufacturing, Companhia Industrial da Matola, SA (CIM), Maputo, Mozambique, 15-18 October 2024, Group 2, Online Training.
32. Effective Good Manufacturing Practice (GMP) for Food and Beverage Manufacturing, Companhia Industrial da Matola, SA (CIM), Maputo, Mozambique, 8, 11-12 & 14 October 2024, Group 1, Online Training.
33. FSSC 22000 Version 6 including Food Defense (TACCP), Food Fraud (VACCP) and Food Safety & Quality Culture Practical Implementation, Companhia Industrial da Matola, SA (CIM), Maputo, Mozambique, 23-24 & 26-27 September Online Training.
34. FSSC 22000 V6 Transition including Food Safety & Quality Culture Awareness, Companhia Industrial da Matola, SA (CIM), Maputo, Mozambique, 17-18 September, Group 2, Online Training.
35. FSSC 22000 V6 Transition including Food Safety & Quality Culture Awareness, Companhia Industrial da Matola, SA (CIM), Maputo, Mozambique, 10-11 September, Group 1, Online Training.
36. ISO 22000:2018 Food Safety Management System Implementation, Companhia Industrial da Matola, SA (CIM), Maputo, Mozambique, 3-6 September, Group 1, Online Training.
37. Basic Food Safety & Personal Hygiene including R638 Regulations Awareness, MiHa eatery, Centurion, 1 August 2024, Online Training
38. Implementation of Regulations Relating to the Labelling and Advertising of Foodstuffs based on R146, Sunola Oil Mills, Port Shepstone, KZN and British Petroleum (BP), Rosebank, GP. 30-31

- July 2024, Online Training.
39. Effective Good Manufacturing Practice (GMP) for Food and Beverage Manufacturing, Zambeef, Lusaka, Zambia, 23-25 July 2024, Online Training
 40. Internal Auditing of Food Safety Management Systems (GMP, HACCP, ISO 22000 and FSSC 22000) based on ISO 19011: 2018, Richester Foods, Centurion. 3-5 June, Onsite Training.
 41. ISO 9001:2015 Quality Management System Implementation, ZamShu a division of Zambeef Plc Zambia, 21-24 May 2024, Online Training
 42. Effective Good Manufacturing Practice (GMP) for Food and Beverage Manufacturing, Zambeef Wusakile Bakery, Lusaka, Zambia, 27, 4-5 May 2024, Online Training
 43. Effective Good Manufacturing Practice (GMP) for Food and Beverage Manufacturing, Roan Foods & Brands Ltd, Meraki, 1-2 & 4 April 2024, Online Training
 44. ISO 9001:2015 Quality Management System Implementation, Companhia Industrial da Matola, SA (CIM), Maputo, Mozambique, 25 - 28 March 2024, Group 2, Online Training
 45. Awareness on Internal Auditing of Food Safety Management Systems based on ISO 19011: 2018 for ISO 22000, Analit Africa, Spudz Investment Holding, The Marshall Hill (Pty) Ltd, SEDA, 14 March 2024, Online Training
 46. ISO 9001:2015 Quality Management System Implementation, Companhia Industrial da Matola, SA (CIM), Maputo, Mozambique, 12 - 15 March 2024, Group 1, Online Training
 47. ISO 22000:2018 Awareness including GMP & HACCP Awareness, Spudz Investment Holding, 06-08 March 2024, Onsite Training
 48. Basic Food Safety & Personal Hygiene including R638 Regulations Awareness, Spudz Investment Holding, 05 March 2024, Onsite Training
 49. FSSC 22000 Version 6 including Food Defense (TACCP), Food Fraud (VACCP) and Food Safety & Quality Culture Practical Implementation, RichFlex (Pty) Ltd, Centurion. 19 20 24 & 26 February 2024, Onsite Training.
 50. ISO 22000:2018 Awareness including GMP & HACCP Awareness, Marshall Hill (Pty) Ltd Projects – SEDA, 06 - 08 February 2024, Onsite training
 51. Basic Food Safety & Personal Hygiene including R638 Regulations Awareness, Marshall Hill (Pty) Ltd Projects – SEDA, 05 February 2024, Onsite training
 52. ISO 22000:2018 Awareness including GMP & HACCP Awareness, Analit Africa, SEDA, Burgundy Estate, 7400, South Africa, 26,31 January & 1 February 2024, Online training
 53. GMP, HACCP & ISO 22000:2018 Awareness, Analit Africa, SEDA, Burgundy Estate, 7400, South Africa, 24 January 2024, Online training

Food Safety Trainings (2022/23)

1. Food Safety & Quality Culture: Practical Implementation, Companhia Industrial da Matola, SA (CIM), Maputo, Mozambique, 28 - 29 November 2023, Group 2, Online Training
2. Food Safety & Quality Culture: Practical Implementation, Companhia Industrial da Matola, SA (CIM), Maputo, Mozambique, 21 - 22 November 2023, Group 1, Online Training
3. Effective Good Manufacturing Practice (GMP) for Food and Beverage Manufacturing, Zambeef Products PLC, Lusaka, Zambia. 18,19 & 25 November 2023, Online Training.
4. Advanced HACCP Implementation Level 4, Companhia Industrial da Matola, SA (CIM), Maputo, Mozambique, 14 - 17 November 2023, Group 2, Online Training
5. Advanced HACCP Implementation Level 4, Companhia Industrial da Matola, SA (CIM), Maputo, Mozambique, 24 - 27 October 2023, Group 1, Online Training

6. Effective Good Manufacturing Practice (GMP) for Food and Beverage Manufacture, Companhia Industrial da Matola, SA (CIM), Maputo, Mozambique, 14, 15, 18 September 2023, Group 2, Online Training
7. Effective Good Manufacturing Practice (GMP) for Food and Beverage Manufacture, Companhia Industrial da Matola, SA (CIM), Maputo, Mozambique, 11 -13 September 2023, Group 1, Online Training.
8. ISO 22000:2018 Food Safety Management System Implementation, Zambef Products PLC, Lusaka, Zambia. 06 – 08 September 2023, Online Training
9. FSSC 22000 Version 6 including Food Defense (TACCP), Food Fraud (VACCP) and Food Safety & Quality Culture Practical Implementation, Tongaat Hulett Xinavane, Mozambique, 28 – 31 August 2023, Onsite Training.
10. ISO 22000:2018 Food Safety Management System Implementation, Richester Foods, Centurion. 21 22 & 23 August 2023, Onsite Training.
11. FSSC 22000 Scheme Version 6 Transition including Food Safety & Quality Culture Awareness, Tongaat Hulett Acucareira de Mocambique, Mafambisse, Mozambique. 02 - 03 August 2023, Online Training.
12. Basic Food Safety & Personal Hygiene including R638 Regulations Awareness, Tribal Trading 35 Cc- SEDA, Midrand. 11 July 2023, Onsite Training.
13. ISO 22000:2018 Awareness including GMP & HACCP Awareness Tribal Trading 35 Cc- SEDA, Midrand. 12- 14 July 2023, Onsite Training.
14. Internal Auditing of Food Safety Management Systems (GMP, HACCP, ISO 22000 and FSSC 22000) based on ISO 19011: 2018, Tongaat Hulett Acucareira de Mocambique, Mafambisse, Mozambique. 14 - 16 June 2023, Online Training.
15. Basic Food Safety & Personal Hygiene for Food & Beverage Manufacturing include R638 Regulations Awareness, Yemvelo Juice, White river, Mpumalanga. 12 June 2023, Onsite Training.
16. Advanced HACCP Implementation Level 4, Zambef Products PLC, Lusaka, Zambia. 06 – 09 June 2023, Online Training
17. Basic Food Safety & Personal Hygiene for the Catering and Hospitality Industry including 5 Keys to Safer Food and R638 Regulations, Magekle Projects, Mpumalanga. 20 May 2023, Onsite Training.
18. Advanced HACCP Implementation Level 4 and TACCP/VACCP Awareness, Richester Foods, Centurion. 12 13 & 15 May 2023, Onsite Training.
19. Internal Auditing of Food Safety Management Systems (GMP, HACCP, ISO 22000 and FSSC 22000) based on ISO 19011: 2018, LHT Projects- SEDA, Pretoria, 3 May 2023, Onsite Training.
20. Effective Good Manufacturing Practice (GMP) for Food and Beverage Manufacturing, Zambef Products PLC, Lusaka, Zambia. 25-27 April 2023, Online Training.
21. ISO 22000:2018 Implementation Novatek Animal Feed, Lusaka, Zambia. 22-24 February 2023 Online Training.
22. ISO 22000:2018 Awareness including GMP & HACCP Awareness, LHT Projects- SEDA, South Africa, 30-31 January 2023 and 6-7 February 2023, Onsite Training.
23. Internal Auditing of Food Safety Management Systems (GMP, HACCP, ISO 22000 and FSSC 22000) based on ISO 19011: 2018, Novatek Animal Feeds, Zambia, 23-25 November 2022, Online Training.
24. Effective Root Cause Analysis (Investigating & Solving problems, making decision and Implementing solutions), Tongaat Hulett Xinavane, Mozambique, 14-16 November 2022, Onsite Training.
25. Effective Root Cause Analysis (Investigating & Solving problems, making decision and Implementing solutions), Tongaat Hulett Xinavane, Mozambique, 9-11 November 2022, Onsite

- Training.
26. Effective Root Cause Analysis (Investigating & Solving problems, making decision and Implementing solutions), Zambef Products PLC, Lusaka, Zambia & Novatek Animal Feeds, Zambia, 19-20 October 2022, Online Training.
 27. Effective Root Cause Analysis (Investigating & solving problems, making decisions and implementing solutions), Cerebos, South Africa, 5-6 October 2022, Online Training.
 28. Advanced HACCP Implementation Level 4, Chateau Gateaux, Durban, 4-7 October 2022, Online Training.
 29. ISO 22000:2018 Food Safety Management System Implementation, 7-9 September 2022, Online Training.
 30. Advanced HACCP Implementation Level 4, Cerebos, South Africa and Zambef Products PLC, Lusaka, Zambia, 10 – 11 August 2022, Online Training.
 31. Internal Auditing of Food Safety Management Systems based on ISO 19011: 2018 for GMP, HACCP, ISO 22000 & FSSC 22000, Companhia Industrial da Matola, SA (CIM), Mozambique, 09 – 11 August 2022, Online Training.
 32. Advanced HACCP Implementation Level 4, Cerebos, South Africa and Zambef Products PLC, Lusaka, Zambia, 2 – 3 August 2022, Online Training.
 33. Food Safety Culture: Practical Implementation, Companhia Industrial da Matola, SA (CIM), Maputo, Mozambique, 14 -15 July 2022, Group 3, Online Training.
 34. Food Safety Culture: Practical Implementation, Companhia Industrial da Matola, SA (CIM), Maputo, Mozambique, 7 – 8 July 2022, Group 2, Online Training.
 35. Advanced HACCP Implementation Level 4, Zambef Products PLC, Lusaka, Zambia, 7 – 10 June 2022, Online Training.
 36. Practical Food Allergen Management for Environmental Health Practitioners (EHPs), The City of Cape Town, Cape Town, South Africa, 23 – 24 June 2022, Group 2, Online Training.
 37. Practical Food Allergen Management for Environmental Health Practitioners (EHPs), The City of Cape Town, Cape Town, South Africa, 21 – 22 June 2022 Group 1, Online Training.
 38. Food Safety Culture: Practical Implementation, Companhia Industrial da Matola, SA (CIM), Maputo, Mozambique, 2 – 3 June 2022, Group 1, Online Training.
 39. Effective Root Cause Analysis (Investigating & solving problems, making decisions and implementing solutions) for Food Handling Environments, Companhia Industrial da Matola, SA (CIM), Maputo, Mozambique, 26 – 27 May 2022, Group 1, Online Training.
 40. Effective Good Manufacturing Practice (GMP) for Food and Beverage Manufacturing, Zambef Products Plc, Lusaka, Zambia, 18 – 20 May 2022, Online Training.
 41. FSSC 22000 v5.1 Including food defense (TACCP) & food fraud (VACCP) practical implementation and food safety culture awareness, Zambef Products PLC, Lusaka, Zambia, 10-13 May 2022, Online Training.
 42. ISO 22000:2018 Food Safety Management System Implementation, Zambef Products PLC, Lusaka, Zambia, 19 – 22 April 2022, Online Training.
 43. Advanced HACCP Implementation Level 4, Zambef Products PLC, Lusaka, Zambia, 11 - 14 April 2022, Online Training.
 44. ISO 22000:2018 Food Safety Management System Implementation, 23 – 25 March 2022, Novatek Animal Feeds, Zambia, Online Training.

45. Technical Bakery Training, Pampierstad, Frances Baard District, Northern Cape, South Africa, 14 – 18 March 2022.
46. Effective Good Manufacturing Practice (GMP) for Food and Beverage Manufacturing 09 – 11 & 14 March 2022, Zambeef Products PLC, Lusaka, Zambia, Online Training.
47. Conduct a Hazard Analysis Critical Control Point (HACCP) Study in a Food Handling Environment (5 days), HPCSA Accredited with 26 Clinical CEUs and 4 Ethical CEUs in Level 1. 7 - 11 March 2022, City of Tshwane - Group 2, Online Training.
48. Advanced HACCP Implementation Level 4, 15 – 18 February 2022, Novatek Animal Feeds, Zambia, Online Training.
49. Internal Auditing of Food Safety Management Systems based on ISO 19011: 2018 for GMP, HACCP, ISO 22000 & FSSC 22000, Companhia Industrial da Matola, SA (CIM) Group 1 09 - 10 February 2022, Online Training.
50. Internal Auditing of Food Safety Management Systems based on ISO 19011: 2018 for GMP, HACCP, ISO 22000 & FSSC 22000, Companhia Industrial da Matola, SA (CIM) Group 1 07 - 08 February 2022, Online Training.
51. Conduct a Hazard Analysis Critical Control Point (HACCP) Study in a Food Handling Environment (5 days), HPCSA Accredited with 26 Clinical CEUs and 4 Ethical CEUs in Level 1. 28 February - 4 March 2022, City of Tshwane - Group 1, Online Training.
52. Advanced HACCP Implementation Level 4, Online Course for Food and Drink Manufacturing, Cerebos, South Africa, 10 - 13 May 2022, Online Training.
53. Basic Food Safety & Personal Hygiene including Good Catering Practices and R638 Awareness. Nyokong & Rebothle, 5 Feb 2022, 26 Feb 2022 and 5 March 2022, Online Training.

Zambeef Products PLC - Zambia

54. Effective Root Cause Analysis (Investigating & solving problems, making decisions and implementing solutions) for Manufacturing, Zambeef Products Plc, Lusaka, Zambia, 26 April 2019.
55. ISO 22000:2018 Food Safety Management System Implementation, Zambeef Products Plc, Lusaka, Zambia, 23-25 April 2019.
56. Basic Food Safety Awareness & Personal Hygiene. Train-the-Trainer, Zambeef Products Plc, Lusaka, Zambia, 01 March and 04 March 2019.
57. Food Safety Management System Internal Auditing, Zambeef Products Plc, Lusaka, Zambia, 26-28 February 2019.
58. HACCP Awareness for Senior Managers – Zambeef Products Plc, Lusaka, Zambia, 11 December 2017.
59. Advanced HACCP Implementation Level 4 (For Food Safety Managers and Food Safety Team) - Zambeef Products Plc, Lusaka, Zambia, 12-15 December 2017.
60. Food Safety Management Systems – GMP, HACCP, FSSC 22000, TACCP/VACCP Awareness for Senior Managers – Zambeef Products Plc, Lusaka, Zambia, 8 August 2017.
61. Effective Good Manufacturing Practices (GMP) and HACCP level 2 – Zambeef Products Plc, Lusaka, Zambia, 9-12 August 2017.

62. ISO 9001:2015 Quality Management System Implementation, Tongaat Mafambisse, Cranbrook, Novatek Zambia, Zambeef, Royal Eswatini Sugar Corporation & BN Kirk (Natal) 23 – 25 February 2021, Online Training.

Companhia Industrial da Matola (CIM) – Mozambique

63. Effective GMP & Basic HACCP Awareness Level 2, Zambia Ministry of Trade and Industry, Zambia Bureau of Standards ZABS & Companhia Industrial da Matola, SA (CIM), 8 – 10 September 2021, Online Training.
64. FSSC 22000 Version 5.1 including Food Defense (TACCP), Food Fraud (VACCP) and Food Safety Culture Awareness- Companhia Industrial da Matola, SA (CIM) Group 1 8 - 10 September 2021, Online Training.
65. ISO 22000:2018 Food Safety Management System Implementation - Companhia Industrial da Matola, SA (CIM) Group 2 11 - 13 August 2021, Online Training.
66. FSSC 22000 Version 5.1 including Food Defense (TACCP), Food Fraud (VACCP) and Food Safety Culture Awareness- Companhia Industrial da Matola, SA (CIM) Group 1 4-6 August 2021, Online Training.
67. Advanced HACCP Implementation Level 4 - Companhia Industrial da Matola, SA (CIM) Group 2 3-6 August 2021, Online Training.
68. ISO 22000:2018 Food Safety Management System Implementation Companhia Industrial da Matola, SA (CIM) - Group 1 21-23 July 2021, Online Training.
69. Advanced HACCP Implementation Level 4 - Companhia Industrial da Matola, SA (CIM) Group 2 06 - 09 July 2021, Online Training.
70. Effective Good Manufacturing Practice (GMP) for Food and Beverage Manufacturing, Companhia Industrial da Matola, Mozambique Group 2 ,02 – 04 June 2021, Online Training
71. Advanced HACCP Implementation Level 4, Companhia Industrial da Matola, Mozambique, 11 – 14 May 2021, Online Training.
72. Effective Good Manufacturing Practice (GMP) for Food and Beverage Manufacturing, Companhia Industrial da Matola, Mozambique, 28 – 30 April 2021, Online Training.

Tongaat Hulett - Mozambique

73. Effective Root Cause Analysis (Investigating & solving problems, making decisions and implementing solutions) Tongaat Hulett Acucareira de Mocambique 15 – 16 June 2021, Online Training.
74. FSSC 22000 Scheme Version 5.1 Transition including Food Safety Culture Implementation. 13 – 16 April 2021, Tongaat Mafambisse, Online Training.
75. FSSC 22000 Version 5.1 Transition including Food Safety Culture Implementation, 15 – 18 March 2021, Tongaat Xinavane & Tongaat Mafambisse, Online Training.
76. Managing Food Integrity: TACCP (Food Defence) and VACCP (Food Fraud) – Threat and Vulnerability Assessment Implementation for FSSC 22000 Version 5, Tongaat Mafambisse and Kelpack Manufacturing, 06 – 08 October 2020, Online Training.

77. ISO 22000:2018 Food Safety Management System Implementation, Tongaat Hulett, Mafambisse, Mozambique, 28 – 30 September 2020, Online Training.
78. FSSC 22000 Version 5 & ISO 22000:2018 Food Safety Management System Transition Course, Tongaat Hulett, Mafambisse, Mozambique 02 – 05 March 2020.
79. FSSC 22000 Version 5 & ISO 22000:2018 Food Safety Management System Transition Course, Tongaat Hulett, Xinavane, Mozambique 25 – 28 February 2020.
80. FSSC 22000 - Managing Food Integrity: HACCP, TACCP & VACCP (Food Defense and Food Fraud) Awareness, Tongaat Hulett, Xinavane, Mozambique, 11-13 February 2019.
81. Effective Good Manufacturing Practices (GMP) for Maintenance, Tongaat Hulett, Xinavane, Mozambique, 06-08 February 2019.
82. Introduction to Lean and 5S Implementation, Tongaat Hulett, Mafambisse, Mozambique, 03- 07 December 2018.
83. Managing Food Integrity: TACCP (Food Defense) and VACCP (Food Fraud) - Threats and Vulnerability Assessment Implementation for FSSC 22000 Version 4.1, Tongaat Hulett, Mafambisse, Mozambique, 12-14 September 2018.
84. Effective Problem Solving (Root Cause Analysis) for Manufacturing, Tongaat Hulett, Xinavane, Mozambique, 06-10 August 2018.
85. FSSC 22000 (Version 4.1) including Food Defense (TACCP) and Food Fraud (VACCP) Implementation, Tongaat Hulett, Xinavane, Mozambique, 14-16 March 2018.
86. FSSC 22000 Food Safety Management System Implementation (Version 4) – Tongaat Hulett, Mafambisse, Mozambique, 1-3 November 2017.
87. Effective Good Manufacturing Practices (GMP/PRPs) and HACCP Level 2- Tongaat Hulett, Mafambisse, Mozambique, 30-31 October 2017.
88. ISO 22000 Internal Audit training course for the Factory Supervisors Tongaat Hulett, Xinavane, Mozambique 8-10 February 2017 & 13- 15 February 2017.
89. ISO 22000 Food Safety Management System and Internal Auditing for Managers - 2016, Tongaat Hulett, Mafambisse, Mozambique.
90. ISO 22000 Food Safety Management System and Internal Auditing for Managers - 2016, Tongaat Hulett, Xinavane, Mozambique.
91. Good Manufacturing Practices (GMP), HACCP TACCP Awareness –11-14 August 2015, Tongaat Hulett, Xinavane, Maputo, Mozambique.
92. Good Manufacturing Practices (GMP), HACCP TACCP Awareness – 28 Sept to 2 October 2015, Tongaat Hulett, Mafambisse, Beira, Mozambique.
93. Advanced HACCP Implementation TACCP Awareness – 14-18 December 2015 Tongaat Hulett, Mafambisse, Beira, Mozambique.
94. Basic Food Safety and Personal Hygiene – 1-2 October 2015, Tongaat Hulett, Mafambisse, Mozambique.

Zambia Agribusiness and Trade Project (ZATP)

95. FSSC 22000 Version 5.1 including Food Defence (TACCP) and Food Fraud (VACCP) Practical Implementation 14 – 17 December 2021, Zambia Agribusiness and Trade Project (ZATP), Zambia Ministry of Trade and Industry, Zambia Bureau of Standards (ZABS), Online Training.

96. ISO 22000:2018 Food Safety Management System Implementation, 07 – 10 December 2021, Zambia Agribusiness and Trade Project (ZATP), Zambia Ministry of Trade and Industry, Zambia Bureau of Standards (ZABS), Online Training.
97. Advanced HACCP Implementation Level 4: GFSI Global Markets Programme - Manufacturers based on ISO 19011: 2018, 23 - 26 November 2021, Zambia Agribusiness and Trade Project (ZATP), Zambia Ministry of Trade and Industry, Zambia Bureau of Standards (ZABS), Online Training.
98. Internal Auditing of Food Safety Management Systems: GFSI Global Markets Programme - Manufacturers based on ISO 19011: 2018, 20 - 21 October 2021, Zambia Agribusiness and Trade Project (ZATP), Zambia Ministry of Trade and Industry, Zambia Bureau of Standards (ZABS), Online Training.
99. Internal Auditing of Food Safety Management Systems: GFSI Global Markets Programme - Primary Production based on ISO 19011: 2018, 19 - 20 October 2021, Zambia Agribusiness and Trade Project (ZATP), Zambia Ministry of Trade and Industry, Zambia Bureau of Standards (ZABS), Online Training.
100. GFSI Global Markets Programme – Manufacturing Checklist for Basic & Intermediate Levels, Zambia Agribusiness and Trade Project (ZATP), Zambia Ministry of Trade and Industry, Zambia Bureau of Standards ZABS, 14 September 2021, Online Training.
101. Implementation of Good Agricultural Practices (GAP) GFSI Global Markets Primary Production - Basic and Intermediate Level (Checklist), Zambia Agribusiness and Trade Project (ZATP), Zambia Ministry of Trade and Industry, Zambia Bureau of Standards (ZABS) 31 August – 03 September 2021, Online Training.
102. Mentoring and Coaching Awareness. GFSI Global Markets Programme, Zambia Agribusiness and Trade Project (ZATP), Zambia Ministry of Trade and Industry, Zambia Bureau of Standards (ZABS) 14 April 2021, Online Training.
103. Effective Root Cause Analysis (Investigating & Solving Problems, Making Decisions and Implementing Solutions), GFSI Global Markets Programme, Zambia Agribusiness and Trade Project (ZATP), Zambia Ministry of Trade and Industry, Zambia Bureau of Standards (ZABS) 12 – 14 April 2021, Online Training.
104. Food Safety Culture: Practical Implementation. In partnership with the Zambia Agribusiness & Trade Projects (ZATP) and the World Bank (GFSI Global Markets Programme Projects 2020/21). Attended by more 250 participants, 17 – 18 February 2021, Online Training.
105. Food Safety Awareness for Senior Managers: GFSI Global Markets Programme Overview including GMP, HACCP, ISO 22000 & FSSC 22000 Requirements, Benefits & Process of Certification, Global Markets Programme, Zambia Agribusiness and Trade Project (ZATP), Zambia Ministry of Trade and Industry, Zambia Bureau of Standards (ZABS), 21 – 22 December 2020, Online Training.
106. Food Safety Awareness for Senior Managers: GFSI Global Markets Programme Overview including GMP, HACCP, ISO 22000 & FSSC 22000 Requirements, Benefits & Process of Certification, Global Markets Programme, Zambia Agribusiness and Trade Project (ZATP), Zambia Ministry of Trade and Industry, Zambia Bureau of Standards (ZABS), 25 – 26 November 2020.

107. Food Safety Awareness for Senior Managers: GFSI Global Markets Programme Overview including GlobalGAP, HACCP, ISO 22000 & FSSC 22000 Requirements, Benefits & Process of Certification Zambia Agribusiness and Trade Project (ZATP), Zambia Ministry of Trade and Industry, Zambia Bureau of Standards (ZABS), 23 – 24 November 2020.
108. Internal Auditing of Food Safety Management Systems based on ISO 19011: 2018 for GFSI Global Markets Programme, Zambia Agribusiness and Trade Project (ZATP), Zambia Ministry of Trade and Industry, Zambia Bureau of Standards (ZABS), 09 – 13 November 2020, Online Training.
109. FSSC 22000 Version 5 including Food Defence (TACCP) and Food Fraud (VACCP) Practical Implementation, Zambia Agribusiness and Trade Project (ZATP), Zambia Ministry of Trade and Industry, Zambia Bureau of Standards (ZABS), 15 – 18 September 2020, Online Training.
110. ISO 22000:2018 Implementation: Zambia Agribusiness and Trade Project (ZATP), Zambia Ministry of Trade and Industry, Zambia Bureau of Standards (ZABS), 1-3 September 2020, Online Training.
111. Advanced Hazard Analysis Critical Control Point(HACCP) Implementation Level 4: Zambia Agribusiness and Trade Project (ZATP), Zambia Ministry of Trade and Industry, Zambia Bureau of Standards (ZABS), 18 – 21 August 2020, Online Training.
112. GFSI Global Markets Programme Primary Production - Basic and Intermediate Level Checklist including GlobalGAP: Zambia Agribusiness and Trade Project (ZATP), Zambia Ministry of Trade and Industry, Zambia Bureau of Standards (ZABS), 4-6 August 2020, Online Training.
113. GFSI Global Markets Programme Manufacturing - Basic and Intermediate Level Checklist: Zambia Agribusiness and Trade Project (ZATP), Zambia Ministry of Trade and Industry, Zambia Bureau of Standards (ZABS), 23 – 24 July 2020, Online Training.
114. Effective Good Manufacturing Practice (GMP) for Food and Beverage Manufacturing and Hazard Analysis Critical Control Point (HACCP) Awareness Level 2, Global Food Safety Initiative (GFSI) Global Markets Programme: Zambia Agribusiness and Trade Project (ZATP), Zambia Ministry of Trade and Industry, Zambia Bureau of Standards (ZABS), 20 – 22 July 2020, Online Training.

Novatek Animal Feeds - Zambia

115. Internal Auditing of Food Safety Management Systems based on ISO 19011: 2018 for GMP, HACCP, ISO 22000:2018, FSSC 22000, standards, Novatek Lusaka and Novatek Zamhatch Mill, Henrose Plastics, IceCreamCo, 03 – 04 November 2020, Online Training.
116. FSSC 22000 Version 5 Including Food Defence (TACCP) and Food Fraud (VACCP) Practical Implementation, Novatek Animal Feeds, Zambia, 28 – 31 July 2020 Online Training.

The Coca Cola Company

117. FSSC 22000 Food Safety Management System Implementation (Version 4) – Including introduction to Food Defence (TACCP) and Food Fraud (VACCP) -The Coca Cola Company, Africa Technical Centre (ATC), Global Quality Analytical Service, Midrand, South Africa, 11-13 September 2017.
118. Effective Good Manufacturing Practices, (GMP)/(PRPs) & Basic HACCP Level 2, The Coca Cola Company, Africa Technical Centre (ATC), Global Quality Analytical Service, Midrand, South Africa, 4-6 September 2017.

119. ISO 9001:2015 Quality Management System Implementation, The Coca Cola Company, Africa Technical Centre (ATC), Global Quality Analytical Service, Midrand, South Africa, 23-25 August 2017.
120. ISO 9001:2015 Quality Management System Introduction, The Coca Cola Company, Africa Technical Centre (ATC), Global Quality Analytical Service, Midrand, South Africa, 22 August 2017.

City of Cape Town

121. Practical Approach to HACCP for Environmental Health Practitioners. HPCSA Accredited with 11 Clinical CEUs in Level 1. Kolping Guest House, Cape Town, South Africa, 26 – 29 October 2021.
122. WHO 5 Keys to Safer Food: Basic Food Safety & Personal Hygiene for EHPs, HPCSA Accredited with 5 General CEUs, 1 Human Rights and 3 Legal CEUs, Kolping Guest House, Cape Town, South Africa, 26 – 29 October 2021.
123. Understanding Labelling Requirements Training for Environmental Health Practitioners (EHPs) HPCSA Accredited with 5 General CEUs, 1 Human Rights and 3 Legal CEUs, Kolping Guest House, Cape Town, South Africa, 19 – 22 October 2021.
124. WHO 5 Keys to Safer Food, The City of Cape Town, Feather's Boutique Hotel, Durbanville, Cape Town, 28 - 29 November 2019.
125. Microbiology for non-Microbiologists, The City of Cape Town, Feather's Boutique Hotel, Durbanville, Cape Town, 26 - 27 November 2019.
126. Labelling Requirements, The City of Cape Town, Feather's Boutique Hotel, Durbanville, Cape Town, 25 - 26 November 2019.
127. QA and QC in a Testing Laboratory, Graham Beck, Western Cape, South Africa 21 – 22 May 2019.
128. WHO 5 Keys to Safer Food: Basic Food Safety & Personal Hygiene, City of Cape Town, Cape Pillars Boutique Hotel, Cape Town, 10-11 October 2018.

City of Ekurhuleni Metropolitan Municipality

129. Listeria Prevention and Control including implementation of GMP in Food Processing and other Food Handling Facilities. HPCSA Accredited: 17 General CEUs (Level 1). Health & Social Development, City of Ekurhuleni Metropolitan Municipality, Alberton, Johannesburg, 29-31 May 2018.
130. Optimize a quality management system in a food or sensitive consumer product chain - US ID: 119798. HPCSA Accredited: 25 General and 5 Ethics CEUs (Level 1). Health & Social Development, City of Ekurhuleni Metropolitan Municipality, Alberton, Johannesburg: 19-23 February 2018.

Barloworld – South Africa

131. Cash Management, Rebothle Catering, Barloworld Isando, Johannesburg, South Africa, 24 November, 26 November & 28 November 2021.
132. Food Preparation and Handling, Rebothle Catering, Barloworld Isando, Johannesburg, South Africa. 16 October, 23 October, 06 November and 13 November 2021.

133. Canteen Management, Rebothle Catering, Barloworld Isando, Johannesburg, South Africa. 09 October 2021.
134. Menu Costing and Pricing, Rebothle Catering, Barloworld Isando, Johannesburg, South Africa. 11 September & 2 October 2021.
135. Menu Design, Costing and Pricing, Rebothle Catering, Barloworld Isando, Johannesburg, South Africa. 11 September, 18 September & 2 October 2021.

Global Alliance for Improved Nutrition (GAIN) – Ethiopia and Malawi

136. Training of Trainers on food safety systems (GMP and HACCP) and Inspection Methods, Global Alliance for Improved Nutrition, (“GAIN”), Addis Ababa, Ethiopia, 18-22 December 2018.
137. Food Safety Systems for fortified wheat flour and edible oil producers, funded by the Global Alliance for Improved Nutrition, (“GAIN”), Addis Ababa, Ethiopia, 11-15 June 2018.
138. Salmonella Control in Ready-to-Use Therapeutic Foods, funded by the Global Alliance for Improved Nutrition, (“GAIN”), Malawi, Lilongwe, 27-28 June 2017; Blantyre, 29-30 June 2017

Royal Eswatini Sugar Corporation

139. FSSC 22000 implementation (including Food Defense - TACCP and Food Fraud – VACCP awareness) Royal Swaziland Sugar Corporation, Swaziland, 22 – 26 July 2019.
140. Advanced HACCP Implementation (Includes: HACCP Implementation validation, verification and documentation integrated TACCP awareness and Food Safety Culture) Royal Swaziland Sugar Corporation, Swaziland, 27 – 31 May 2019.
141. FSSC 22000 Awareness & Food Safety Culture (Including GMP, HACCP & ISO 22000. FSSC 22000 Certification Process) Royal Swaziland Sugar Corporation, Swaziland, 22 May 2019.
142. Basic Food Safety Awareness & Personal Hygiene, Royal Swaziland Sugar Corporation, Swaziland, 21 & 23 May 2019.
143. Managing Food Integrity: TACCP (Food Defense) and VACCP (Food Fraud) Implementation, Royal Swaziland Sugar Corporation, Swaziland: 07-09 March 2018.
144. Hazard Analysis Critical Control Point (HACCP) implementation Royal Swaziland Sugar Corporation, Swaziland, 29 July – 02 August 2019.

Advanced Cleaning Services

145. Effective Good Manufacturing Practices (GMP) Awareness, Advanced Cleaning Services, 17 September 2021, Online Training.
146. HACCP for Supervisors: Apply good manufacturing practices as part of a food safety system. FoodBev SETA Accredited course - 4 credits. Advanced Cleaning Services/Sasko/Premier Foods: 23-25 June Online Training.
147. HACCP for Supervisors: Demonstrate an understanding of the Concept of Microbiology in a Food Handling Environment. FoodBev SETA Accredited course - 6 credits. Advanced Cleaning Services/Sasko/Premier Foods: 15-18 June Online Training.

Food Safety Trainings for Other Companies

148. Basic Food Safety and Personal Hygiene, including Good Catering Practices and R638 Regulations Awareness, Sindi's Best, Barloworld Toyota Menlyn, Pretoria, South Africa, 2 October, 16 October & 13 November 2021.
149. Effective Cleaning Disinfection and Hygiene on Food Premises, McComick, Waterkloof, Pretoria, South Africa, 25 October 2021.
150. Effective Cleaning Disinfection and Hygiene on Food Premises, Mimshach Hospitality, Future Space, Sandton, South Africa, 23 October 2021.
151. HACCP for Supervisors, NQF Level 3, 19 Credits: Monitor critical control points (CCPs) as an integral part of a hazard analysis critical control point (HACCP) system, 6 Credits, 18 August 2021, Online Training.
152. ISO 9001 Quality Management Systems Internal Auditor Course CJP Chemicals 28-30 July 2021 Online Training.
153. Advanced HACCP Implementation Level 4, Frimax, 25 -26 March 2021, Online Training.
154. Effective Good Manufacturing Practice (GMP) for Food and Beverage Manufacturing Maungo Craft, Botswana 04 – 06March 2021, Online Training.
155. Advanced HACCP Implementation Level 4, Zamhatch Feed Mill, The Ultimate Group, FitsRand, 17 – 20 November 2020, Online Training.
156. Effective Good Manufacturing Practices (GMP) for Food & Beverage Manufacturing, Shaerer CH (Switzerland), Yalelo (Zambia) and The Ultimate Group (Zimbabwe), 20 – 21 October 2020, Online Training.
157. Basic HACCP Awareness: Level 2, Kelpack Manufacturing, 07& 14 October 2020, Online Training.
158. Women in Leadership Talk: Empowering and Inspiring Excellence in Women in Leadership. 5 guest speakers. Attended by an audience of 65. Zoom Platform: 10August 2020.
159. Basic Food Safety & Personal Hygiene for Food & Beverage Manufacturing, Cranbrook Flavours, 05 August 2020.
160. Internal Auditing of Food Safety Management Systems based on ISO 19011: 2018 for GMP, HACCP, ISO 22000, FSSC 22000, BRC & FSA standards, 4 – 5 August 2020, Online Training.
161. Effective Good Manufacturing Practices (GMP) for Food & Beverage Manufacturing, The Ultimate Group, Zimbabwe, 28 – 31 July 2020, Online Training.
162. FSSC 22000 Version 5 including Food Defence (TACCP) and Food Fraud (VACCP) Practical Implementation, 14 – 19July 2020, Online Training.
163. Basic Food Safety & Personal Hygiene including Good Catering Practices Awareness, Gerotek Test Facilities, 13 July 2020.
164. Advanced HACCP Implementation Level 4 (Integrated with TACCP & VACCP Awareness), 9 – 12 June 2020, Online Training.
165. World Food Safety Day Talk entitled “No Food Security without Food Safety” in partnership with FAO <http://www.fao.org/fao-who-codexalimentarius/news-and-events/news-details/en/c/1277480/>. 5 guest speakers including 3 international speakers. Attended by 92 audiences. Zoom Platform: 05 June 2020.
166. Effective Good Manufacturing Practices in Food & Beverage Manufacturing, 2 – 3 June 2020, Online Training.

167. COVID-19 Compliance in the Workplace: Preparing for the New Normal, 28 May 2020, in partnership with Blendwell Chemicals, Online Training.
168. Basic Food Safety, Personal Hygiene & R638 including COVID – 19 Prevention and Control Awareness: A Food Safety Talk for the bakeries and confectionary industry. 14 May 2020, Online Free Talk.
169. Health and Safety Risk Assessment for COVID-19 in the Food Industry: A Food Safety Talk for the Consumer Goods Council of South Africa (CGCSA) members, 13 May 2020.
170. FSSC 22000 Version 5 including Food Defence (TACCP) and Food Fraud (VACCP) Practical Implementation, 27 – 30 April 2020, Online Training.
171. Basic Food Safety, Personal Hygiene & R638 including COVID – 19 Prevention and Control Awareness: A Food Safety Talk. 09 April 2020 Online Free Talk.
172. Food Safety & Hygiene Training for Informal Traders in terms of R638 Regulations of 2018 Governing General Hygiene Requirements for Food Premises, the Transport of Food and Related Matters. Nelson Mandela Bay Municipality, PE, RSA 11- 14 February 2020.
173. 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, Public Course, Fortis Manor Hotel, Pretoria, 18 - 19 November 2019.
174. Awareness on R638 Regulations Governing General Hygiene Requirements for Food Premises, the Transport of Food and Related Matters with Respect to Cleaning & Sanitation, Blendwell Chemicals, Midrand, 14 November 2019.
175. ISO 22000:2018 Food Safety Management System Implementation, novatek University of Technology, Pretoria, 19 – 21 August 2019.
176. Advanced HACCP Implementation (Integrated with TACCP & VACCP Awareness) for Food and Beverage Manufacturing (For Managers and Food Safety Team): Level 4, Chateau Gateaux, Durban, 02 – 05 September 2019.
177. Basic HACCP Awareness Level 2, Chateau Gateaux, Durban, 29 – 30 August 2019.
178. Food Safety Management requirements for FSA audit and audit process including practical implementation, Chateau Gateaux, Durban, 26 – 28 August 2019.
179. Internal Auditing – Food Safety Management Systems based on FSA audit tool, Chateau Gateaux, Durban, 22 – 23 August 2019.
180. Food Safety Management requirements for FSA audit and audit process including practical implementation, Chateau Gateaux, Durban, 19 – 21 August 2019.
181. FSSC 22000 Version 4.1 combined with Managing Food Integrity: TACCP (Food Defence) and VACCP (Food Fraud) - Threats and Vulnerability Assessment Implementation, Blue Waters Hotel, Durban, South Africa, 27-30 November 2018.
182. Cleaning, Disinfection and Hygiene in Food Premises, CC Chickens Group (Pty) Ltd, Kroonstad, South Africa, 7 November 2018.
183. Apply Food Safety Practices in a Food Handling Environment, CC Chickens Group (Pty) Ltd, Kroonstad, South Africa, 6 November 2018.
184. Food safety training for CDC staff and partner organizations: Food Safety Awareness and Risk Mitigation for Investors. CDC Group plc, London, United Kingdom, 30 October 2018 - 01 November 2018.

185. ISO 22000:2018 Food Safety Management System Implementation, Nicola-J Flavours & Fragrances (Pty) Ltd, Midrand, RSA, 04-06 September 2018.
186. Food Safety Systems Internal Auditing for FSSC 22000, Pretoria, 13-14 August 2018.
187. FSSC 22000 Version 4.1 Practical Implementation including Food Defense (TACCP) and Food Fraud (VACCP) Awareness, Pretoria, 06-08 August 2018.
188. Managing Food Integrity: TACCP (Food Defense) Vulnerability Assessment (VACCP) Implementation, Jumbo Brands, Johannesburg, 24-27 July 2018.
189. FSSC 22000 Version 4.1 Practical Implementation including Food Defense (TACCP) and Food Fraud (VACCP) Awareness, Cranbrook Flavors, Johannesburg, 20-22 June 2018.
190. Listeria Prevention and Control including implementation of GMP in Food Processing and other Food Handling Facilities, Fourie's Poultry Farms (Pty) Ltd, t/a Chubby Chick, Potchefstroom, South Africa, 24-26 April 2018.
191. Managing Food Integrity: TACCP (Food Defence) & VACCP (Food Fraud) Introduction and Implementation, Durban, South Africa, Public Course. 27-29 November 2017.
192. Effective Good Manufacturing Practices (GMP/PRPs) and HACCP Level 2- United National Brewery (Khangella Plant), Congella, Durban, RSA 22-24 November 2017.
193. Effective Good Manufacturing Practices (GMP/PRPs) and HACCP Level 2 for beverage industry.
194. – United National Brewery (Tlokwe and Phelindaba Plants), 10-13 October and 24-26 October 2017.
195. FSSC 22000 Food Safety Management System Implementation (Version 4) - Including introduction to Food Defence (TACCP) and Food Fraud (VACCP) – 25-27 July 2017, Johannesburg, South Africa.
196. FSSC 22000 Food Safety Management System Implementation (Version 4) - Including introduction to Food Defence (TACCP) and Food Fraud (VACCP) – 4-6 April 2017, Johannesburg, South Africa.
197. HACCP Pre-requisite Programmes, Advanced HACCP Implementation Integrated TACCP – Urban Park 3 Cities Hotel, Durban, 22-26 June 2015.

5S and Lean Manufacturing / Root Cause Analysis Training & Consultancy

Tongaat Hulett

198. 5S Implementation in the Work-Place and Introduction to Lean, Tongaat Hulett, Refinery, Durban, South Africa, 19-23 September 2022, Onsite Training.
199. Introduction to Lean and 5S Implementation for Senior Managers, Tongaat Hulett, Xinavane, Mozambique, 12-16 February 2018.
200. Introduction to Lean and 5S Implementation for Senior Managers, Tongaat Hulett, Xinavane, Mozambique, 19-23 March 2018.
201. 5S Auditing and Introduction to Lean and 5S Implementation for Supervisors, Tongaat Hulett, Xinavane, Mozambique, 7-11 May 2018.
202. Effective Problem Solving (Root Cause Analysis) for Manufacturing Tongaat Hulett, Xinavane, Mozambique, 27 – 29 June 2018.

- 203. Introduction to Lean and 5S Implementation, Tongaat Hulett, Mafambisse, Mozambique, 17- 21 September 2018.
- 204. Introduction to Lean and 5S Implementation, Tongaat Hulett, Mafambisse, Mozambique, 3-7 December 2018.
- 205. 5S and Root Cause Analysis Implementation: Training and Consultancy. Tongaat Hulett, Xinavane, Mozambique, 2018. Ref: Mr Sebastiao Unhai, Tel: +258 21 87 0005 +258 82 5870866 Email: Sebastiao.Unhai@tongaat.com

Quality Management Training

Quality Management Trainings (2022/2023)

- 206. ISO 9001:2015 Quality Management System Requirements and Implementation, Tongaat Hulett Xinavane, Mozambique, 23 – 25 August 2023, Onsite Training.
- 207. ISO 9001:2015 Quality Management System Implementation, 27 – 28 January 2022, Companhia Industrial da Matola, SA (CIM) Online Training.
- 208. ISO 9001:2015 Quality Management System Implementation, 19 – 21 January 2022, Companhia Industrial da Matola, SA (CIM) Online Training.

Companhia Industrial da Matola, SA

- 209. ISO 9001:2015 Quality Management System Implementation, 27 – 29 September 2021, Companhia Industrial da Matola, SA (CIM) Online Training.
- 210. ISO 9001 Quality Management Systems Internal Auditor Course CJP Chemicals 28-30 July 2021 Online Training.

Laboratory Management Systems Courses

Recent Laboratory Trainings (2024 - 2026)

- 54. ISO/IEC 17025:2017 Laboratory Management Systems - Internal Auditor Training Course, Tongaat Mafambisse, Mozambique, Online, 08-10 October 2025
- 55. Quality Assurance and Quality Control in a Testing Laboratory, Tongaat Mafambisse, Mozambique, Online, 22-23 September 2025
- 211. ISO 17025 Implementation for Microbiology Testing Laboratory Staff, City of Cape Town Metro Municipality, South Africa, 9-11 December 2024, Onsite training
- 212. Method Validation and Uncertainty of Measurement: Practical Course for Testing Laboratories, City of Cape Town Metro Municipality, South Africa, 02 – 05 April 2024, Onsite training
- 213. Method Validation and Uncertainty of Measurement: Practical Course for Testing Laboratories, Armscor, South Africa, 15 – 19 January 2024, Onsite training

Laboratory Management Trainings (2022/2023)

- 214. ISO/IEC 17025:2017 Laboratory Management Systems - Internal Auditor Training Course, Flamengro a Division of Armscor SOC Ltd, Pretoria, South Africa, 02 – 03 October 2023, Online Training

215. ISO/IEC 17025:2017 Laboratory Management System Implementation and Laboratory Accreditation, Flamengro a Division of Armscor SOC Ltd, Pretoria, South Africa, 26 – 27 September 2023, Online Training
216. ISO/IEC 17025:2017 Laboratory Management Systems Implementation and Laboratory Accreditation, Amcor, South Africa, 19-21 October 2022, Online Training.
217. ISO/IEC 17025:2017 Laboratory Management Systems - Internal Auditors, Amcor, South Africa, 26-27 October 2022, Online Training.
218. Good Laboratory Practice (GLP) based ISO/IEC 17025:2017 Laboratory Management
219. Laboratory Safety Management, University of Pretoria, South Africa 23 – 25 March 2022. System, 6 - 8 April 2022, University of Pretoria group 2, Online Training.
220. Laboratory Safety Management University of Pretoria, South Africa 16 – 18 March 2022 Group 1.
221. Good Laboratory Practice (GLP) based on ISO/IEC 17025:2017 Laboratory Management System, University of Pretoria, South Africa 09 – 11 March 2022.
222. ISO/IEC 17025:2017 Laboratory Management Systems Implementation and Laboratory Accreditation, Potchefstroom Provincial Laboratory, 21 – 23 February 2022.

SGS

223. Effective Root Cause Analysis (Investigating & solving problems, making decisions and implementing solutions), SGS, 05 – 06 May 2021, Cape Town.
224. Risk Identification, Assessment & Mitigation & The Process Approach, SGS, 04 May 2021, Cape Town.
225. Best practices including aseptic techniques, Quality Control & Quality Assurance in the Microbiology Lab, SGS, 04 May 2021, Cape Town.

Royal Sugar Corporation

226. Advanced Laboratory Quality Management System based on ISO/IEC17025:2005, 27-29 March 2017, Royal Swaziland Sugar cooperation, Swaziland.
227. ISO/IEC 17025 Laboratory Management Systems Internal Auditing - Royal Swaziland Sugar Corporation, Mhlume Sugar Estate Plant, Swaziland 15-16 November 2017.
228. Analytical Chemistry Methods Validation- Royal Swaziland Sugar Corporation, Mhlume Sugar Estate Plant, Swaziland 13-14 November 2017.
229. ISO/IEC 17025 Laboratory Management System Gap Assessment - Royal Swaziland Sugar Corporation, Mhlume Sugar Estate Plant, Swaziland 07-08 November 2017.

Laboratory Trainings for Other Companies

230. ISO/IEC 17025:2017 Laboratory Management Systems - Internal Auditor Training, Potchefstroom Veterinary Laboratory, North West Provincial Government, Department of Rural, Environment and Agricultural Development, 17 – 19 March 2021, Online Training.
231. ISO/IEC 17025:2017 Laboratory Management Systems Implementation and Laboratory

Accreditation, 25 – 27 August 2020, Online Training.

232. ISO/IEC 17025:2017 Laboratory Management Systems - Internal Auditor Training Course Potchefstroom Veterinary Laboratory, North West Provincial Government, Department of Rural, Environment and Agricultural Development. 16-17 March 2020.
233. Laboratory Management Systems based on ISO 17025:2017, General requirements for the competence of testing and calibration laboratories. Limpopo Provincial Government Tlokoeng Research (BELA BELA), Waterberg District, 17-19 March 2020.
234. Good Laboratory Practice based on ISO/IEC 17025: 2017, Cranbrook Flavors cc, Johannesburg, 15 – 16 October 2019.
235. Advanced Laboratory Supervision and Management, Durban, 16-17 July 2018.
236. Managing Performance and Productivity in the Laboratory, Durban, 12 July 2018.
237. ISO/IEC 17025:2017 Laboratory Management System Transition, Gerotek, Pretoria, 11-12 June 2018 and 26-27 June 2018.
238. ISO/IEC 17025:2017 Implementation and Laboratory Accreditation, Gerotek, Pretoria West, 13-15 June 2018.
239. ISO/IEC 17025:2017 Laboratory Management System Transition, Gerotek, Pretoria, 11-12 June 2018.
240. ISO/IEC 17025 Laboratory Management Systems Internal Auditing. Africa Technical Centre (ATC), Midrand, South Africa, 18-19 September 2017.
241. Best Laboratory Management Practices, Department of Waste Management, Gaborone, Botswana, 29-30 August 2017.
242. ISO17025 Internal Auditing for Laboratories – 2016, Johannesburg, South Africa.
243. ISO/IEC 17025 and Laboratory information management system (LIMS)- 2016, Kitwe, Zambia.
244. ISO/IEC 17025 Internal Auditing for laboratories – 2016, Kampala, Uganda
245. ISO/IEC 17025 & Laboratory Information Management System (LIMS) – 2016, Windhoek, Namibia.
246. ISO/IEC 17025 Internal Auditing for Laboratories – 2016, Accra, Ghana.
247. Advanced Laboratory Supervision and Management – 2016, Nairobi, Kenya.
248. ISO/IEC 17025 Laboratory Management System and Internal auditing - 2016, Northern Cape Provincial Veterinary, Services, Kimberly, South Africa.
249. Laboratory Management System based on ISO/IEC 17025, 2005-2009, Agriculture Research Council, Pretoria, South Africa.
250. Advanced Laboratory Supervision and Management – 27 February – 01 March 2017, Mauritius.
251. Advanced Laboratory Supervision and Management – 2016, Durban, South Africa.
252. Monitoring & Safety of Lab & Lab Equipment, 2015, Nairobi, Kenya.
253. Laboratory Safety Management Course, 2014, Windhoek, Namibia.

Microbiology Training

254. New Techniques & Approaches to Food Microbiology, Phoenix Beverages, Mauritius, 26-27 March 2018.
255. Advanced Practical Microbiology – Aspen Pharmacare, Port Elizabeth, South Africa, 29-30 January

2018.

- 256. Method Validation for Microbiologists, Port Louis, Mauritius, 14-15 August 2017.
- 257. Microbiology Master Class – 2016, Fairfield Dairy, Howick, South Africa.
- 258. Microbiology Master Class – 2016, Famous Brands, Midrand, South Africa.
- 259. Food & Airborne Fungi and Mycotoxins, 2015, Accra, Ghana.
- 260. Internal Quality Control in Microbiology Laboratories, 2015, Manzini, Swaziland.
- 261. Leadership, management & supervisory skills for laboratory personnel, 2014, Cape Town, South Africa.
- 262. Beverage Manufacturing Plant Microbiology and Food Safety Management, 2014, Johannesburg, South Africa for the Coca Cola Company Plant Laboratory Program (PLP).
- 263. Microbiology Method Validation and Uncertainty of Measurement, 16-20 January 2023, City of Cape Town.

Occupational Health & Safety, Environmental and Energy Management Systems Training

- 264. Occupational Health & Safety Awareness, Sindi's Best, Toyota Barloworld, Menlyn, Pretoria, South Africa, 28 May 2022.

Other Trainings

- 265. Chairing effective meetings, 2016, Rustenburg, South Africa.
- 266. Chairing effective meetings, 2015, Krugersdorp, South Africa.

Directors & Consultants Profiles

Mrs. Kotsanayi Katsande

MAppSc (Food Technology), B-Tech (Applied Biology & Biochemistry), TQM, EDP

Director: Training and Talent Management

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Mrs. Kotsanayi (Kotsa) Katsande is a Food Scientist who is passionate about improving food safety, quality and good business management & leadership in Africa. She is a founding Director of FoodBev International Pty Ltd (www.foodbevconsult.co.za) and holds the position of Training and Talent Management Director. In her previous professional positions and current position in FoodBev international Consulting, Kotsa has conducted several trainings for Food Companies and Testing Laboratories in South Africa, Kenya, Ghana, Botswana, Nigeria, Mozambique, Zimbabwe, Zambia, Malawi, Namibia, Uganda, Mauritius and Swaziland on; Quality Control and Quality Assurance; Food Safety and Personal Hygiene; Good Manufacturing Practice (GMP); Food Safety Systems based on Hazard Analysis Critical Control Point (HACCP), ISO22000 and FSSC 22000; Quality and Food Safety Internal Auditing; TACCP (Food Defence) & VACCP (Food Fraud), Laboratory Quality Management System based on ISO/IEC17025&ISO 15189; Food Microbiology (Spoilage and Food poisoning bacteria and Foodborne Fungi and Mycotoxins); and Business Management & Leadership. Kotsa holds a Master's degree in Applied Sciences (Food Technology) and a Bachelor of Technology degree (Applied Biology and Biochemistry) as well as a certificate in Executive Development Program and professional qualifications in Total Quality Management and Food Safety Management. She has over 20 years work experience as a Food Scientist, University Lecturer, Quality Manager, R&D Manager and as Senior Microbiologist, Subject Matter Expert (Microbiology) and Operational Microbiologist for the Global Coca Cola company responsible for East, West and Southern Africa. Her work experience also includes working for Queensland Health Scientific Services, Australia, Agricultural Research Council of South Africa (Onderstepoort Research Institute), The Global Coca- Cola Company based in South Africa, Government Medical & Analytical Laboratory, Pork processing & canning and Dairy processing private companies.

Dr Tendai Charles Katsande

BSc, BVSc, MVSc

Food Safety Management/ Veterinary Senior Consultant

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Dr Charles Katsande is the Chairman of FoodBev International Consulting (Pty) Ltd. Dr Katsande is a Veterinary Doctor by training and a business entrepreneur by passion and experience. In 2014 Charles was involved in the founding and establishment of FoodBev International (Pty) Ltd (www.foodbevconsult.co.za). Since its inception FoodBev has conducted several trainings and consultancy in Food Companies and Testing Laboratories in South Africa, Zambia, Kenya, Ghana, Mozambique, Zimbabwe, Namibia, Mauritius and Swaziland. Charles has extensive experience in training and consultancy in the Food Safety Management Systems and Testing Laboratories Quality Management systems in the following areas: ISO/IEC 17025; ISO 15189, GMP, ISO 22000, FSSC 22000, HACCP, TACCP, HARPC, BRC, Food Safety Culture, Hygiene Management Systems (HMS) and Hygiene Assessment System (HAS) and ZA Certification of food exporters in South Africa. Charles is passionate about developing small and big business to meet their business objectives and development of human resources technical capacity.

Dr Katsande has worked in the Veterinary Services for more than 20 years. He has a BSc (Biochemistry honors) degree, a BVSc degree and a Master of Veterinary Science degree from the University of Queensland, Australia. Charles also has extensive experience in veterinary diagnostics and research, animal health & production and quality management systems in veterinary services.

He has keen interest *Empowering & Inspiring Excellence* in Food Safety and is instrumental in disseminating this knowledge to Veterinary Public Health practitioners in abattoirs in Gauteng Province, South Africa. Charles is also passionate about hygienic processing of meat and meat products to ensure safe consumption by the public. He is actively involved in setting up and monitoring of hygiene management systems in the meat processing industry. He is also involved in running veterinary public health research projects on hygiene monitoring and microbiological validation studies in abattoirs in Gauteng Province South Africa.

Mr. Johnson Bungu

MBA, BSc (Agriculture and Natural Resources), CIS

Senior Agriculture Consultant (Agronomy, GLOBALGAP Audits, BONSUCRO) Cell: Tel. +27 713407832

Email: joebungu@gmail.com

Mr. Johnson Bungu is a senior Agriculture consultant at FoodBev International Consulting. He has a wealth of experience in marketing, sales, lobby and advocacy and value chain analysis to facilitate exports by smallholder farmers; strategic management and planning, program and project development, financial analysis, budgeting, monitoring and evaluation, training facilitation, report writing, and regional commodity associations formation.

Johnson has been involved in facilitating the participation of smallholder farmers in the value chains of different commodities and ensuring market linkages for the local and export markets. This focus was on citrus for exports to Russia, Europe and the Middle East as well as the local market. This involved GLOBALGAP audits for the Estate from which the fruit was produced. For Cotton this has been facilitating the certification of smallholder farmers and the gin to the Better Cotton Standard which is the sustainability standard for the production of cotton. With regards to sugarcane he is involved in the benchmarking and endorsement of the Sustainable Sugarcane Farm Management System (SUSFARMS) to the globally recognized sustainability standard BONSUCRO. These standards will be key for increased intra-regional trade of these commodities following the end of the EU quotas in October, 2017 and the progress towards the Continental Free Trade Area (CFTA).

Johnson's relevant country specific experience include:

- Regional commodity association for cotton involving the following countries: Madagascar, Malawi, Mozambique, Tanzania, Zambia, Zimbabwe and South Africa,
- Regional commodity association for grains involving the following countries: Malawi, Mozambique, South Africa, Swaziland, Tanzania, Zambia and Zimbabwe
- Regional commodity association for livestock involving the following countries: Botswana, Lesotho, Malawi, Namibia, South Africa, Tanzania, Zambia and Zimbabwe
- Regional commodity association for oilseeds involving the following countries: Malawi, Swaziland, South Africa, Tanzania, Zambia and Zimbabwe.

Ms. Nozipho Buhlebenkosi Tazibona

BSc Food Science & Technology

Consultant and Technical Manager

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Ms Nozipho Tazibona is the Technical Manager at FoodBev International Consulting. She holds a Bachelor of Science Degree in Food Science and Technology obtained in 2013 from the University of Zimbabwe. Nozipho is an experienced Food Scientist, with skills in the area of product development, quality and food safety management systems implementation. She has experience in leading diverse teams that she has trained and mentored equipping them with the skills to implement and manage food safety systems. Nozipho is highly skilled in documenting policies, standard operating procedures, forms, work instructions that can be easily implemented. She also has experience in production overseeing manufacturing and resolving operational, manufacturing and facility problems to ensure minimum costs and prevent operational delays. Nozipho also has experience in implementing and auditing management systems including ISO 9001, ISO 22 000 and HACCP management systems and performing FSA audits. Her work experience includes working for Ice 2000 (2016 – 2019) as a Production and Compliance Manager where she was responsible for the implementation of the Food Safety Management System from the ground up; Greencroft Foods (2013 – 2015) as a Food Technologist responsible for food safety, quality management and product development; Nestlé (2015-2016) as a Brand Activator and Cold Storage Company (2011) as a Quality Control Supervisor.

Mr. Settie Zuweni

BSc (Food Science & Technology), Certification Auditor

Technical & Training Senior Consultant

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Mr Settie Zuweni is the Technical & Training Consultant at FoodBev International Consulting. He holds BSc Degree in Food Science and Technology obtained in 2000. Settie is a qualified specialist facilitator and certification auditor. His areas of expertise include Food Safety (HACCP advanced level, ISO 22000/FSSC 22000), Health and Safety (OHSAS 18001), Environment (ISO 14001) and Quality Management Systems (ISO 9001:2015). During his 17-year career Settie has gained much experience in systems implementation and auditing and has obtained other qualifications in food management systems, packaging and auditing that include:

- ISO 22000/FSSC 22000 Food Safety Management System Lead Auditor
- ISO 22000: 2005 Food Safety Management Implementation
- FSSC 22000(Food Safety) Implementation
- Evaluators Qualification in Packaging Technology (EQIPT)
- First Line Managing Skills Programme
- OHSAS 18001:2007 Implementation (Certificate) NQF 6
- Environmental Law (Certificate) NQF 6
- OHS Law (Certificate) NQF 6
- ISO 9001:2008 Implementation (Certificate) NQF 6
- ISO 14001:2004 Implementation (Certificate) NQF 6
- Integrated Systems Implementation (ISO 9001, ISO 14001 and OHSAS 18001) (Certificate) NQF 6
- ISO 14001:2004 Lead Auditor (Certificate) NQF 6
- ISO 9001:2008 Lead Auditor (Certificate) NQF 6
- OHSAS 18001:2007 Lead Auditor (Certificate) NQF 6

Settie is passionate about contributing to the society and industry as well as sharing knowledge and experiences gained during his association with various organisations in the food industry for the past 17 years. He has previously worked for various companies that include Fresca Holdings (3 years), Kirstenbosch Tea Room/Bakery (4 years), Peninsula Beverages (Coca Cola) (5 years), Procert Southern Africa Certification and Training (5 years). Settie has contributed immensely to the development of systems in various organisations.

In addition, he is registered with the South African Council for Natural Scientific Professions (SACNASP) as a certificated natural scientist.

Mr. Sive Thabetethe

B Tech Environmental Health Sciences,

Certificate of Acceptability (COA) Consultant and Technical Manager

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Mr Sive Thabetethe is the Technical Manager at FoodBev International Consulting. He holds a B Tech in Environmental Health Sciences obtained in 2018 from the University of Johannesburg. He is a register member of the Health Profession Council of South Africa (HPCSA) as an independent practitioner with registration number HI 0099929. Sive is an experienced Food Safety and Hygiene auditor. He has experience in leading diverse teams that she has trained and mentored equipping them with the skills to implement and manage food safety systems. Sive is highly skilled in documenting policies, standard operations. He has experience in conducting hygiene audits in farms, manufacturing and processing industries. Sive also has experience in implementing and auditing management systems including ISO 9001, ISO 22 000 and HACCP management systems and performing FSA audits. His work experience includes working for Ehlanzeni District Municipality (2019-2022) as an Environmental Health Practitioner where he was responsible for hygiene audits of the state-owned kitchens, Industrial kitchens, canteens, informal and formal traders. Conducting trainings for the food handlers with their management on regulation 638. Events managements in stadiums, churches and government offices, collecting food samples after every catering event to be analyzed in the accredited laboratory.

FoodBev International Consulting References

Training & Consultancy References

Company	Contact Person	Contact Number	Email	Position	Work done	When
City of Ekurhuleni Metropolitan Municipality, Alberton, Johannesburg	Mr Jerry Chaka	Tel: 011 999 2969/70	Jerry.Chaka@ekurhuleni.gov.za	Divisional Head Environmental Health (Corporate)	Listeria Prevention and Control Training	Feb and May 2018
Chateau Gateaux	Cecil Khawula	Tel: +27 31 569 6964 (Ext 171)	cecil@chateaugateaux.co.za	Training Facilitator	ISO 22000 Advanced HACCP Implementation (Integrated with TACCP & VACCP Awareness). Internal Auditing – Food Safety Management Systems based on ISO 22000 and FSA audit tool	02 – 05 September 2019 22 – 23 August 2019.
Tongaat Hulett, Açucareira de Xinavane, Maputo, Mozambique	Mr John Nel Mr Sebastiao Unhai	+258 21 870005/7 Ext 3114 +258 84 301 9422 +258 21 87 0005 +258 82 5870866	John.Nel@tongaat.com Sebastiao.Unhai@tongaat.com	Training Manager, Xinavane, Mozambique Quality Assurance Manager	GMP, HACCP, ISO 22000 and Internal Auditing Training 5S Implementation Root Cause Analysis	June 2015 to current
Companhia Industrial da Matola, SA (CIM) Maputo Mozambique (from Tongaat Hulett, Mafambisse, Beira,)	Ms Lurdes Chale	+258 840683713	Lurdes.Chale@premierfmcg.com lurdesc10@yahoo.com.br	Food Safety Specialist	GMP, HACCP, ISO 22000 and Internal Auditing Training	September 2015 - current

GAIN - Global Alliance for Improved Nutrition 1st Floor, Churchill House, 142/146 Old Street, London EC1V 9BW Registered office: Rue de Vermont 37-39, CH-1202 Geneva, Switzerland	David Morgan	+44 (0)7867 475400	dmorgan@gainhealth.org	Senior Technical Specialist Quality & Safety	Training: Salmonella Control in ready-to-use therapeutic foods (RUTFs), in Lilongwe and Blantyre, Malawi	27 – 30 June 2017
Zambeef Products Plc Plot 4970, Manda Road Industrial Area Private Bag 17, Woodlands, Lusaka.	Jones C. Kayawe Tamara Mazimba Email:	Cell: +260 977 999 221 Phone-Direct: +260 211 369 080 Tel: +260 211 369 000 Tel: +260 211 369 080 Cell: +260 977 930 228	joneskc@zambeef.co.zm tamaram@zambeef.co.zm	Head: Environment and Technical Services Food Safety Manager	Food Safety Management System: GMP, HACCP, FSSC 22000 Gap Analysis and Consultancy in implementation & support including training towards FSSC Certification	May 2017 – May 2018
Nomageba Meats Unit 6, Eastside Corporate Park, 807 Richards Drive, Midrand, Johannesburg	Ms Noma Zulu	+27 60 9609588	noma@nomagebaholdings.co.za	Director	ZA Export Certification HACCP Implementation and Certification	October 2015 – February 2017
Nomageba Meats	Mr Xolo Zulu	+27 736351843	xolo@nomagebaholdings.co.za	Quality Manager	GMP HACCP Training	November 2015 – February 2016
CC Chickens Group 12th Ave, Kroonstad, 9500	Ms Izahne Hattingh	+27 562121041 +27 718687015	ihattingh@ccchickens.co.za	Quality Manager	FSSC 22000 TACCP/VACCP Training	April 2017

Northern Cape Department of Agriculture 7 Elliot Street, Kimberly, 8300	Dr Wonderful Shumba Dr S Dube	+27 53 839 7824; +27 60 5693384 +27 87 630 0349 +27 78 629 8545	wonderfulshumba@yahoo.com smoyodube@gmail.com sdube@ncpg.gov.za	Deputy Director: Laboratory Manager,	Food Safety Laboratory Testing (ISO 17025 Training)	January 2016
Cereal Server	Ms Pamela Chinyema	Cell: +27 67 046 7271	pamchinyema@gmail.com	Food Technologists	FSSC 22000 TACCP/VACCP Training	April 2017

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BOXER



Kotsa Katsande

MAppSc (Food Technology), University of New South Wales
Australia

Bachelor of Technology degree (Applied
Biology and Biochemistry)

With over 20 years' experience in the Food Industry in various capacities, Kotsa has conducted over 100 training courses and trained more than 1000 people in the Food Industry and Testing Laboratories in many countries including Zambia, Mozambique, South Africa, Malawi, Mauritius, Ghana, Nigeria, Kenya, Uganda, Namibia, Botswana, Zimbabwe, Swaziland (Eswatini) and Ethiopia. Her work experience includes working for Queensland Health Scientific Services, Australia, Agricultural Research Council of South Africa (Onderstepoort Veterinary Research Institute), The Coca-Cola Company in South Africa, Government Analytical Laboratory, Pork & Dairy Processing private companies and Parirenyatwa Hospital Medical Laboratory. She is currently the Director of FoodBev International Consulting responsible for Training and Talent Development.



Our Contact Details

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