



WOOLWORTHS FOOD SAFETY & QUALITY TRAINING COURSE PROGRAMME 2024

DAY ONE

08h00	Registration & Course Administration
08h30	Introductions: Course, Facilitator & Delegate
09h00	Leadership and Food Safety Culture – Practical assessments and methodology
10h00	Food Safety and Quality Management Systems – Regulatory and Statutory Requirements Risk Management Hazard Analysis Validations Customer Complaints Change Management Internal Audits
11h00	Detailed Risk Mitigation: Load Shedding Back-up generators/hybrid system risks Fuel supply, quality, availability Solar impact, feasibility Climate, location, battery systems/hybrid grid Switch over Impact on critical food safety systems (Metal detection, Electronics) Cold Chain Quality management Secondary suppliers
11h45	Comfort Break
12h00	The use of Artificial Intelligence in Risk Assessment Introduction to AI in Food Safety Risk Assessments What is AI and its application in food safety risk assessments? Why use AI in food safety risk assessments? The benefits and limitations of AI in food safety risk assessments Overview of AI Techniques for Food Safety Risk Assessments Machine learning algorithms Artificial neural networks Deep learning Natural language processing Case Studies of AI in Food Safety Risk Assessments Real-world examples of AI in food safety risk assessments Discussion of the benefits and limitations of AI in these case studies





13h00	Lunch Break
13h45	Raw Material/Packaging & Service Providers Management Outsourced Requirements Supplier Approval & Audits Suppliers of Services Ongoing Evaluation Specifications Risk Assessments & Food Fraud
15h00	Product Control NPD Labelling Packaging Authenticity & Claims RSPO Shelf Life Product Inspection and Testing Labs Specifications Traceability Allergen Management
16h00	Test
	Close of Day One





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DAY TWO

08h00	Process Control Receiving Handling of Non-Conforming Product Storage of Printed Packaging Storage of Raw Materials Issue of Packaging Materials Debox/Debag/Depalletizing Manufacturing Weight, Volume and Count Control Product Packing and Date Coding Dispatch and Transport Temperature Control & Recording Equipment
09h15	Segregation Risk Assessment Segregation Controls Cleaning Controls
10h00	Premises and Facilities General Design Walls, Ceilings and Fixtures Floors & Drainage Hand Wash Basins Food Defense Site Security External Areas Water Management & Storage Ice/Steam Air/Ventilation Waste Management
11h15	Comfort Break





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11h30	Foreign Body Detection & Removal Metal Glass/Hard Plastic/Ceramics Glass Breakage Plastic Wood/String/Fibre/Other
12h15	Foreign Body Detection Selection of Equipment Hand/Optical Sorting & Screening Sieving & Filtration Magnets Metal Detection & X-Ray
13h00	Lunch Break
13h45	Pest Biology and Life Cycles
15h00	Test
	Close of Day Two



DAY THREE

08h00	Pest Proofing
08h45	Cleaning & Sanitation Contract Cleaning Cleaning Standards & Instructions CIP Sculleries Cleaning Equipment Cleaning Chemicals Listeria Reaction Guidelines Guidelines for the control of Salmonella in low-moisture foods Assessment of Cleaning Standards Swabbing Pathogen Environmental Monitoring
10h45	Comfort Break
11h00	Maintenance, Calibration & Verification Preventative Maintenance Program Workshop & Tools Engineering Practices Lubricants & Chemical Hazards Post Maintenance Inspections Calibration & Verification
11h45	Hygienic Engineering & Design EHEDG Welding, Joints & Interfaces Wheels & Equipment Feet Pipelines
12h45	High Risk Food Manufacturing Requirements.





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13h15	Lunch Break
13h45	People Management Practices Personnel Amenities Medical Screening Protective Clothing Laundry Training
14h30	Incident Management Workplace Accidents Recalls & Withdrawal Cyber security risk mitigation
15h15	Audit Methodologies
15h45	Test
	Close of Course

