

WOOLWORTHS FOOD SAFETY & QUALITY TRAINING COURSE PROGRAMME 2026

DAY ONE

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| 08h00 | Welcome & Introductions: Course, Facilitator & Delegate (Registration will take place during this time) |
| 08h45 | 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 | 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 |
| 11h45 | Comfort Break |
| 12h00 | Horizon Scanning for Disaster Management – Detailed Risk Mitigation Horizon Scanning – Update Risk Assessments <ul style="list-style-type: none"> • Political Instability & Strikes • Natural Disasters • Load Shedding • Elections & Potential Risks |

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|--------------|--|
| 12h00 | The use of Artificial Intelligence in Simplification of Standards and Creation of Training Material LLM Options – OpenAI/DeepSeek Costs of Chatbot Subscriptions & Data Privacy Concerns Prompt Engineering – The Secret to Getting results - Clarity and specificity. Providing context for better responses, Using examples and references and Structuring complex requests How to use LLMs to simplify complex standards Translation of Standards to language of choice How to get the AI Chatbot to turn the training content into DBA Code for automatic generation of Powerpoint Slides AI Creation of Training Manuals Use of OpenAI SORA in generating text to videos in use for training materials |
| 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 |
| 16h30 | Test Close of Day One |

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 NEW March 2024 Update

Learn how to optimize facility layouts for maximum hygiene & compliance.
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

11h00

High Risk Food Manufacturing Requirements

11h45

Comfort Break



**IBL Africa (Pty) Ltd**

Unit 6 Milton's Way
11 Bell Crescent
Westlake Business Park
Westlake, Cape Town, 7945
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12h00 Foreign Body Detection & Removal

Metal
Glass/Hard Plastic/Ceramics
Glass Breakage
Plastic
Wood/String/Fibre/Other

13h30 Lunch Break**14h00 Foreign Body Detection**

Selection of Equipment
Hand/Optical Sorting & Screening
Sieving & Filtration
Magnets
Metal Detection & X-Ray

15h15 Pest Biology and Life Cycles**16h15 Pest Proofing – Keeping them out****16h45 Test**

Close of Day Two

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DAY THREE

08h00

Cleaning & Sanitation – New Update on AI Developments in Sanitation Management

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

Predictive Cleaning and Sanitization Models

AI-Optimized Clean-in-Place (CIP) Systems

Self-Adaptive Cleaning Protocols

AI-Powered Computer Vision for Surface Cleanliness

Real-time Contamination Detection

AI-powered cameras and hyperspectral imaging

Automated Visual Inspection for Cleaning Validation

HyperSpectral AI scanners identify invisible food residue and biofilms.

Autonomous Sanitation Robots

AI-Driven UV-C Disinfection Robots

Electrostatic Spray Robots

IoT-Based Air and Water Quality Monitoring

AI-Enabled Environmental Monitoring

AI-Driven Handwashing Compliance

Smart PPE Detection Systems

AI-Optimized Wastewater Treatment

10h30

Maintenance, Calibration & Verification

Preventative Maintenance Program
Workshop & Tools
Engineering Practices
Lubricants & Chemical Hazards
Post Maintenance Inspections
Calibration & Verification



11h15 Comfort Break

11h30 Hygienic Engineering & Design: New Woolworths Equipment Design Standard

Equipment Management
Purchasing new equipment
Risk-based change management
Principles of Hygienic Design
Materials of construction
Surfaces and component configurations
Drainability
Installation
Equipment Design and Construction
Welding, joints and interfaces
Wheels and equipment feet
Pipelines including flexible hoses

12h45 FSSC 22000 – Hygienic Engineering Requirements (Rolf Uys)

Importance of equipment management in food safety
Overview of FSSC 22000 Additional Requirement 2.5.15
Purchase Specification:
Risk-Based Change Management Process
Core Hygienic Design Principles
Application in Food Industry
Process for Equipment Purchasing & Installation
Managing Changes to Existing Equipment
What Auditors Look For
Industry References
EHEDG, ISO 22000:2018, GFSI standards



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| 13h30 | Lunch Break |
| 14h00 | People Management Practices Personnel Amenities Medical Screening Protective Clothing Laundry Training |
| 14h45 | Incident Management Workplace Accidents Recalls & Withdrawal Cyber security risk mitigation |
| 15h30 | Audit Methodologies |
| 16h00 | Test |
| | Close of Course |

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