



WOOLWORTHS FOOD SAFETY & QUALITY TRAINING COURSE PROGRAMME 2026

DAY ONE

08h00	Welcome & Introductions: Course, Facilitator & Delegate (Registration will take place during this time)
08h45	Leadership, Food Safety Culture and Decision Bias (2026 update) High reliability food safety leadership Psychological safety vs compliance culture Common cognitive biases in food safety decision making Practical culture assessment tools Case study: when systems fail because of culture
10h00	Food Safety and Quality Management Systems Regulatory and Statutory Requirements Risk Management Hazard Analysis Validations Customer Complaints Change Management Internal Audits
11h00	AI in Food Safety Risk Assessment – 2026 Edition Introduction to AI in Food Safety Risk Assessments AI Techniques in food safety Live classroom demonstration: AI Risk Scenario Simulator Case studies of AI in food safety risk assessments
11h45	Comfort Break
12h00	From Documents to Digital Factory Systems: AI 2026 AI-enabled Factory Digital Twin for Food Safety AI auto-creates risk heat maps, EMP sampling plans, and audit-ready visuals Data privacy, governance and responsible AI use





13h00	Lunch Break
13h45	Raw Material, Packaging, Service Providers & Food Fraud Supplier Approval & Audits Specifications Risk Assessments Modern food fraud prevention technologies South African food fraud case studies
15h00	Product Control NPD Labelling Packaging Authenticity & Claims RSPO Shelf Life Traceability Allergen Management
16h30	Test
	Close of Day One

DAY TWO

08h00	Process Control Receiving Handling of Non-Conforming Product Manufacturing Dispatch and Transport Temperature Control & Recording Equipment
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09h15	Segregation Risk Assessment Segregation Controls Cleaning Controls
10h00	Premises and Facilities (2026 Hygienic Design Focus) General Design Walls, Ceilings and Fixtures Floors & Drainage Hand Wash Basins Food Defense Site Security Air/Ventilation Waste Management
11h30	Comfort Break
11h45	Foreign Body Detection & Removal Metal Glass/Hard Plastic/Ceramics Glass Breakage Plastic Wood/String/Fibre/Other
13h00	Lunch Break
13h45	Foreign Body Detection Systems Selection of Equipment Metal Detection & X-Ray
15h00	Pest Biology and Life Cycles
16h00	Pest Proofing – Keeping them out
16h30	Test
	Close of Day Two



DAY THREE

08h00 Smart Sanitation, Cleaning & Environmental Monitoring (Expanded to align with Woolworths EMP Guideline)

Contract Cleaning
Cleaning Standards & Instructions
CIP
Sculleries
Cleaning Equipment
Cleaning Chemicals
Listeria Reaction Guidelines
Guidelines for the control of Salmonella in low-moisture foods
Pathogen Environmental Monitoring (Aligned To EMP Standard)
Assessment of Cleaning Standards **(AI-Driven Microbial Risk Management System 2026)**

- **Real-time Microbial Risk Dashboard**
- **Adaptive Environmental Monitoring**
- **Computer Vision for Cleanliness**
- **Autonomous Sanitation Technologies**
- **IoT-Based Air and Water Quality Monitoring**

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 Specifications
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

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

