



Pre-Requisite Programmes (PRP)

Course Level
Implementation

Programme Coordinator
Lulanie Swanepoel

Duration
4 Modules

Swift Silliker (Pty) Ltd t/a Mérieux NutriSciences is accredited with FoodBev SETA: Accreditation number: 587/00077/0610



Overview and Objectives

Food manufacturers aim to produce products that meet in-house specifications and conform to local health regulations. These products should also meet consumer needs, be safe, wholesome and nutritious.

Prerequisite programmes (PRPs) are the minimum control measures, actions and procedures that must be performed to manufacture a product that meets these needs. As no single policy or set of standards can be applied to every plant or distribution system, PRPs are used as guides in establishing individual plant policies, with guidelines coming from various sources such as Codex Alimentarius, SANS 10330, SANS 10049 and R.638.

Food-safety management systems are management systems that involve the systematic and logical assessment of all the steps in a food manufacturing operation. A food-safety management system cannot be successfully implemented unless the facility has PRPs in place.

Course Objectives

To equip the participant with a basic knowledge of PRPs and an understanding of how they relate to other food safety management systems. At the conclusion of the course participants will be able to:

- Identify the key elements of PRPs
- Implement PRPs in a food environment
- Understand how PRPs relate to product-safety management systems, resulting in more efficient plant operation with a decrease in waste, greater employee productivity and improved morale, a better product that meets consumer expectations, improved ability to meet legal requirements and to control potential food hazards.



Entry Level Requirements

- Participants should have attended basic hygiene training.
- To ensure that this course is valuable to your company, delegates must be comfortable communicating in English and need suitable reading and writing skills.



Outline

Module 1: Introduction

- Introduction to PRP
- Terms and Definitions
- Good Manufacturing Practices (GMP) Unpacked
- Records and Documents
- Link between hazards and GMP

Module 2: Basic Microbiology

- Terms and Definitions
- Bacteria
- Concept of Microbiology in a Food Handling Environment

Module 3: Scope of GMP (A)

- Primary Production
- Design and Facilities
- Control of Operation
- Maintenance & Sanitation

Module 4: Scope of GMP (B)

- Personal Hygiene
- Transportation
- Product Information and Consumer Awareness
- Training
- Inspections
- Conclusion



NQF and Credits Information

FoodBev SETA Registered Skills Programme: No. 09SP001262

Credits: 13 | NQF Level: 3



Who Should Attend

- Middle management and supervisors.
- This programme is a pre-requisite for the course: HACCP - A Practical Approach



Language

Presented in English.



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Benefits of MXNS Online Training

Independence and Flexibility

This course is facilitated via an online Learner Management System (LMS) and follows a 'learn-at-your-own-pace' approach, whereby the student has the freedom to work through the content in their own time - from anywhere in the world.

Variety

The content of this course is made up of course notes, images, infographics and video - in order to provide diversity in the learning material and to allow for exposition of more nuanced topics and/or practical demonstration, where required.

Assessment Method

Each module is followed by an assessment which is uploaded and graded by our Technical Specialists, with one final summative assessment taking place at the conclusion of the course.

Online Assistance

Our Technical Specialists are an email away and are available to assist with any content for which you may require further clarification.

Learning Outcomes

At the conclusion of this course, you will receive a certificate of completion, as well as a digital badge to make use of on your resum  , LinkedIn profile, etc.



Contact us:

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