



JAN '26	FEB '26	MAR '26	APR '26	MAY '26	JUN '26	JUL '26	AUG '26	SEP '26	OCT '26	NOV '26
Tue 20 Jan Food Safety Culture & Leadership for Management	Mon 9 Feb VACCP & TACCP Refresher	Tue 3 - Fri 6 Mar FSSC 22000: Food Safety System Certification - V6	Mon 13 Apr R638 for Managers	Mon 11 - Fri 15 May Lead Auditor: Training Course	Mon 8 Jun VACCP & TACCP Overview	Mon 13 Jul Food Contaminants & Testing Essentials	Mon 3 - Thu 6 Aug FSSC 22000: Food Safety System Certification - V6	Thu 3 - Fri 4 Sep Internal Auditing: Criteria & Procedures	Fri 16 Oct Food Safety for Supervisors	Mon 2 - Thu 5 Nov FSSC 22000: Food Safety System Certification - V6
Thu 22 Jan Microbiology for Non-Microbiologist	Thu 12 Feb Food Technology for Non-Food Technologists	Tue 10 Mar Intro to Sensory Evaluation Requirements	Wed 15 Apr FSSC 22000 Awareness for the Food Safety & Support Team	Tue 12 May Intro to Crisis Management	Tue 9 Jun Take Control: Shelf life	Tue 21 Jul Environmental Monitoring	Tue 11 Aug Microbiology for Non-Microbiologist	Fri 11 Sep Intro to Crisis Management	Tue 20 Oct Validation & Verification for Food Safety Management Systems	Wed 11 - Thu 12 Nov Global GAP: Practical Application
Mon 16 Feb PRP: For Food Safety Management Systems	Wed 11 Mar Food Contaminants & Testing Essentials	Thu 16 Apr Validation & Verification for Food Safety Management Systems	Thu 21 - Fri 22 May Internal Auditing: Criteria & Procedures	Tue 16 Jun Food Safety Culture & Leadership for Management	Wed 22 Jul Global GAP: Practical Application	Wed 12 Aug Food Safety Culture & Leadership for Management	Mon 14 - Fri 18 Sep Lead Auditor: Training Course	Fri 23 Oct Food Technology for Non-Food Technologists	Wed 18 Nov Principles of Root Cause Analysis	
Tue 17 - Wed 18 Feb A Practical Approach to HACCP	Mon 16 - Tue 17 Mar Global GAP: Practical Application	Fri 17 Apr Understanding Labelling Requirements	Thur 21 May Intro to Food Chemistry	Thu 18 Jun Food Safety for Supervisors	Fri 24 Jul Intro to Sensory Evaluation Requirements	Mon 24 Aug PRP: For Food Safety Management Systems	Tue 22 Sep Intro to Food Chemistry	Mon 26 Oct PRP: For Food Safety Management Systems	Thu 19 - Fri 20 Nov Internal Auditing: Criteria & Procedures	
Tue 24 Feb Take Control: Shelf life	Mon 23 - Tue 24 Mar SQA: Supplier Quality Assurance & Supplier Audit	Mon 20 Apr PRP: For Food Safety Management Systems	Mon 25 May Allergen Management	Fri 19 Jun Principles of Root Cause Analysis	Tue 25 - Wed 26 Aug A Practical Approach to HACCP	Fri 25 Sep Environmental Monitoring	Tue 27 - Wed 28 Oct A Practical Approach to HACCP	Tue 24 Nov Understanding Labelling Requirements		
Wed 25 Feb Environmental Monitoring	Tue 24 Mar Intro to Food Safety for the Maintenance Staff	Thu 23 - Fri 24 Apr A Practical Approach to HACCP	Mon 22 Jun PRP: For Food Safety Management Systems	Thu 27 Aug VACCP & TACCP Refresher	Fri 25 Sep Intro to Food Safety for the Maintenance Staff	Wed 25 Nov Intro to Food Safety for the Maintenance Staff				
Thu 26 - Fri 27 Feb Internal Auditing: Criteria & Procedures	Wed 25 Mar Principles of Root Cause Analysis	Mon 22 Jun PRP: For Food Safety Management Systems	Tue 23 - Wed 24 Jun A Practical Approach to HACCP	Fri 28 Aug FSSC 22000 Awareness for the Food Safety & Support Team	Mon 28 Sep Allergen Management	Wed 25 Nov VACCP & TACCP Overview				
	Thu 26 Mar Intro to Crisis Management	Thu 25 Jun Intro to Food Safety for the Maintenance Staff				Thu 26 Nov FSSC 22000 Awareness for the Food Safety & Support Team				

KEY

Implementation Level Courses

Supervisor Level Courses

Manager Level Courses

Floor Worker Level Courses

Supplementary Courses

CONTACT:

Website: za-equip.mxns.com
Email: za-info@mxns.com | Tel: (021) 683 8436



JAN '26	FEB '26	MAR '26	APR '26	MAY '26	JUN '26	JUL '26	AUG '26	SEP '26	OCT '26	NOV '26
Tue 27 Jan <u>Food Safety for Supervisors</u>	Mon 16 Feb <u>PRP: For Food Safety Management Systems</u>	Tue 10 Mar <u>Intro to Sensory Evaluation Requirements</u>	Wed 15 Apr <u>FSSC 22000 Awareness for the Food Safety & Support Team</u>	Thu 21 - Fri 22 May <u>Internal Auditing: Criteria and Procedures</u>	Mon 8 Jun <u>VACCP & TACCP Overview</u>	Tue 21 Jul <u>Environmental Monitoring</u>	Mon 24 Aug <u>PRP: For Food Safety Management Systems</u>	Thu 3 - Fri 4 Sep <u>Internal Auditing: Criteria & Procedures</u>	Fri 16 Oct <u>Food Safety for Supervisors</u>	Mon 2 - Thu 5 Nov <u>FSSC 22000: Food Safety System Certification - V6</u>
	Tue 17 - Wed 18 Feb <u>A Practical Approach to HACCP</u>	Tue 24 Mar <u>Intro to Food Safety for the Maintenance Staff</u>	Mon 20 Apr <u>PRP: For Food Safety Management Systems</u>		Thu 18 Jun <u>Food Safety for Supervisors</u>	Fri 24 Jul <u>Intro to Sensory Evaluation Requirements</u>	Tue 25 - Wed 26 Aug <u>A Practical Approach to HACCP</u>	Fri 25 Sep <u>Environmental Monitoring</u>	Tue 20 Oct <u>Validation & Verification for Food Safety Management Systems</u>	Wed 18 Nov <u>Principles of Root Cause Analysis</u>
	Wed 25 Feb <u>Environmental Monitoring</u>		Thu 23 - Fri 24 Apr <u>A Practical Approach to HACCP</u>		Mon 22 Jun <u>PRP: For Food Safety Management Systems</u>		Fri 28 Aug <u>FSSC 22000 Awareness for the Food Safety & Support Team</u>		Fri 23 Oct <u>Food Technology for Non-Food Technologists</u>	Thu 19 - Fri 20 Nov <u>Internal Auditing: Criteria & Procedures</u>
					Tue 23 - Wed 24 Jun <u>A Practical Approach to HACCP</u>				Mon 26 Oct <u>PRP: For Food Safety Management Systems</u>	Wed 25 Nov <u>Intro to Food Safety for the Maintenance Staff</u>
					Thu 25 Jun <u>Intro to Food Safety for the Maintenance Staff</u>				Tue 27 - Wed 28 Oct <u>A Practical Approach to HACCP</u>	Wed 25 Nov <u>VACCP & TACCP Overview</u>
										Thu 26 Nov <u>FSSC 22000 Awareness for the Food Safety & Support Team</u>

KEY

Implementation Level Courses

Supervisor Level Courses

Manager Level Courses

Floor Worker Level Courses

Supplementary Courses

CONTACT:

Website: za-equip.mxns.com
Email: za-info@mxns.com | Tel: (021) 683 8436



JAN '26	FEB '26	MAR '26	APR '26	MAY '26	JUN '26	JUL '26	AUG '26	SEP '26	OCT '26	NOV '26
Thu 22 Jan Microbiology for Non-Microbiologist	Mon 9 Feb VACCP & TACCP Refresher	Tue 3 - Fri 6 Mar FSSC 22000: Food Safety System Certification - V6	Wed 15 Apr FSSC 22000 Awareness for the Food Safety Team	Thu 21 - Fri 22 May Internal Auditing: Criteria & Procedures	Mon 8 Jun VACCP & TACCP Overview	Tue 21 Jul Environmental Monitoring	Mon 3 - Thu 6 Aug FSSC 22000: Food Safety System Certification - V6	Thu 3 - Fri 4 Sep Internal Auditing: Criteria & Procedures	Fri 16 Oct Food Safety for Supervisors	Mon 2 - Thu 5 Nov FSSC 22000: Food Safety System Certification - V6
Tue 27 Jan Food Safety for Supervisors	Mon 16 Feb PRP: For Food Safety Management Systems	Mon 16 - Tue 17 Mar Global GAP: Practical Application	Mon 20 Apr PRP: For Food Safety Management Systems		Thu 18 Jun Food Safety for Supervisors	Wed 22 Jul Global GAP: Practical Application	Tue 11 Aug Microbiology for Non-Microbiologist	Fri 25 Sep Environmental Monitoring	Tue 20 Oct Validation & Verification for Food Safety Management Systems	Wed 11 - Thu 12 Nov Global GAP: Practical Application
	Tue 17 - Wed 18 Feb A Practical Approach to HACCP	Tue 24 Mar Intro to Food Safety for the Maintenance Staff	Thu 23 - Fri 24 Apr A Practical Approach to HACCP		Mon 22 Jun PRP: For Food Safety Management Systems		Mon 24 Aug PRP: For Food Safety Management Systems		Fri 23 Oct Food Technology for Non-Food Technologists	Wed 18 Nov Principles of Root Cause Analysis
	Wed 25 Feb Environmental Monitoring				Tue 23 - Wed 24 Jun A Practical Approach to HACCP		Tue 25 - Wed 26 Aug A Practical Approach to HACCP		Mon 26 Oct PRP: For Food Safety Management Systems	Thu 19 - Fri 20 Nov Internal Auditing: Criteria & Procedures
	Thu 26 - Fri 27 Feb Internal Auditing: Criteria & Procedures				Thu 25 Jun Intro to Food Safety for the Maintenance Staff		Thu 27 Aug VACCP & TACCP Refresher		Tue 27 - Wed 28 Oct A Practical Approach to HACCP	Wed 25 Nov Intro to Food Safety for the Maintenance Staff
							Fri 28 Aug FSSC 22000 Awareness for the Food Safety Team			Wed 25 Nov VACCP & TACCP Overview
										Thu 26 Nov FSSC 22000 Awareness for the Food Safety & Support Team

KEY

Implementation Level Courses

Supervisor Level Courses

Manager Level Courses

Floor Worker Level Courses

Supplementary Courses

CONTACT:

Website: za-equip.mxns.com

Email: za-info@mxns.com | Tel: (021) 683 8436



Implementation Level Courses

- Foreign Bodies – Reducing the Risk
- Intro to Food Technology for Non Food Technologists
- Crisis Management & Food Defence
- Environmental Monitoring
- Integrated Internal Auditing
- WHO: 5 Keys to Safer Food
- BRCGS - Food Safety Transition from Issue 8 to Issue 9
- BRCGS - Meeting Requirements
- Cleaning & Disinfection - Theory & Practice
- Intro to Hygiene Including Listeria Awareness (Online)
- ISO 22000:2018 - Incorporating Internal Auditing (Online)
- Understanding Vegan Scheme (Online)
- Basic Overview of Food Safety Aspects
- Overview of Food Safety Management Systems
- FSSC 22000: Food Safety Certification 22000 V6
- FSSC 22000: Overview FSMS & Internal Auditing
- FSSC 22000: Overview of Food Safety Management Systems
- FSSC 22000: Overview of FMS Including FSSC 22000, PRP's
- FSSC 22000: V6 For the Packaging Material Manufacturer
- Global GAP - Practical Approach
- HACCP: A Practical Approach
- HACCP Refresher
- Overview of HACCP Principles & Implementation Stages
- ISO 9001-2015: Quality Management
- ISO 22000:2018: Food Safety Management System
- ISO 22000: Introduction to ISO22000 for Managers
- ISO/TS 22002-1:2009 Meeting the Requirements
- Intro to GMP for the Cosmetic & Toiletry Industry
- Aseptic Sampling and Preparation of Samples
- Food Fraud (VACCP) & Food Defence (TACCP)
- Intro to Food Fraud
- Intro to Sensory Evaluation Requirements
- Intro to EMP & Aseptic Sampling
- Intro to PAS 96-2017: Defending Food & Drink
- PAS 96-2017: Defending Food & Drink
- ISO 22000: Transition from 2005 to 2018

- Overview of R638-2018
- Pre-Requisite Programmes: Food Safety Management Systems
- Lead Auditor: Training Course

Supervisor Level Courses

- Food Safety for Supervisors
- FSSC 22000: Awareness Training for the Food Safety Support & Support Team
- ISO 2200: Awareness for the Supervisor

Manager Level Courses

- Food Safety for Managers
- Food Safety Training for Factory Managers
- FSSC 22000 for Managers
- HACCP for Managers
- Hygiene for Managers
- Legionella Awareness Training Awareness Training
- R638: for Managers

Floor Worker Level Courses

- Intro to Micro for the Floor Workers in the API Industry
- Cleaning & Disinfection for Floor Workers
- HACCP Awareness: Intro to 7 principles of HACCP (Online)
- Basic Food Safety Principles
- Intro to Food Safety to Maintenance Staff
- FSSC 22000: Food Safety Awareness & FSSC22000 Principles
- FSSC 22000: HACCP Awareness Introduction to HACCP
- FSSC 22000: Intro to Hygiene Including FSSC22000 Requirements
- FSSC 22000: Intro to it's Requirements
- HACCP: Awareness Introduction to HACCP
- GMP & Hygiene Awareness for API Manufacturing
- Hand Hygiene & Handwashing Techniques
- Intro to Hygiene & Basic Food Safety Principles
- Intro to Hygiene: Incorporating Aseptic Sampling Techniques
- Intro to Hygiene for the food Manufacturing Industry

- Intro to Hygiene for the Food Packaging Industry
- Intro to Hygiene for the Hospitality Industry
- Intro to Hygiene Including Listeria Awareness
- ISO 9001-2015: An Intro to it's Requirements
- ISO 14001-2015 EMP
- ISO 22000: An Intro to it's Requirements
- Intro to Hygiene & GMP for the Cosmetic & Toiletry Industry
- Intro to Legionella
- Intro to R638-2018
- PRP: An Intro for Factory Workers
- Vegan Awareness

Supplementary Courses

- Allergen Management
- Food Contaminants and Testing Essentials
- Introduction to Food Chemistry
- Microbiology for Non Microbiologist
- Principles of Root Cause Analysis
- Take Control: Shelf Life
- Traceability – Understanding Labelling Requirements
- Understanding Labelling Requirements
- Validation & Verification for Food Safety Management Systems
- Internal Auditing – Criteria & Procedures
- Intro to Crisis Management for Food Manufacturers
- SQA: Supplier Quality Assurance and Supplier Audit
- Traceability: Understanding the Requirements (Online)
- Food Safety Culture
- Food Safety Culture and leadership for Management
- Food Safety Risk Assessment
- HACCP: Booster
- HACCP for Supervisors
- Hygiene for Supervisors
- ISO 22716-GMP: For Cosmetic Industry
- TACCP: Threat Assessment Critical Control Point
- VACCP & TACCP

HOW TO BOOK

OPTION 1

Book a spot on one of the courses coming up in our course calendars (pages 1 - 3). Don't see the course you're looking for? See OPTION 2.

OPTION 2

Contact us about taking part in one of our other courses on offer (above). They may not be on the calendar but we're still able to offer them should the need arise. Still don't see what you're looking for? SEE OPTION 3.

OPTION 3

If you have a course in mind which is not available on this planner, get in touch with us (details to the right) to discuss customised training solutions.

CONTACT:

Website: za-equip.mxns.com
Email: za-info@mxns.com
Tel: (021) 683 8436