

WEBINAR TRAINING 2026

Presented online via GoToWebinar and other conference platforms

Course Level: **Implementation** **Supervisor** **Manager** **Floor Worker** **Supplementary**



JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV
Tue 20 Jan <u>Food Safety Culture & Leadership for Management</u>	Mon 9 Feb <u>VACCP & TACCP Refresher</u>	Tue 3 - Fri 6 Mar <u>FSSC 22000: Food Safety System Certification - V6</u>	Mon 13 Apr <u>R638 for Managers</u>	Mon 11 - Fri 15 May <u>Lead Auditor: Training Course</u>	Mon 8 Jun <u>VACCP & TACCP Overview</u>	Mon 13 Jul <u>Food Contaminants & Testing Essentials</u>	Mon 3 - Thu 6 Aug <u>FSSC 22000: Food Safety System Certification - V6</u>	Thu 3 - Fri 4 Sep <u>Internal Auditing: Criteria & Procedures</u>	Thu 15 Oct <u>FSSC Transition V6 to V7</u>	Mon 2 - Thu 5 Nov <u>FSSC 22000 V7 for the Food Manufacturer</u>
Thu 22 Jan <u>Microbiology for Non-Microbiologist</u>	Thu 12 Feb <u>Food Technology for Non-Food Technologists</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>	Tue 12 May <u>Intro to Crisis Management</u>	Tue 9 Jun <u>Take Control: Shelf life</u>	Tue 21 Jul <u>Environmental Monitoring</u>	Tue 11 Aug <u>Microbiology for Non-Microbiologist</u>	Fri 11 Sep <u>Intro to Crisis Management</u>	Fri 16 Oct <u>Food Safety for Supervisors</u>	Wed 11 - Thu 12 Nov <u>Global GAP: Practical Application</u>
	Mon 16 Feb <u>PRP: For Food Safety Management Systems</u>	Wed 11 Mar <u>Food Contaminants & Testing Essentials</u>	Thu 16 Apr <u>Validation & Verification for Food Safety Management Systems</u>	Thu 21 - Fri 22 May <u>Internal Auditing: Criteria & Procedures</u>	Tue 16 Jun <u>Food Safety Culture & Leadership for Management</u>	Wed 22 - Thu 23 Jul <u>Global GAP: Practical Application</u>	Wed 12 Aug <u>Food Safety Culture & Leadership for Management</u>	Thu 17 Sep <u>FSSC Transition V6 to V7</u>	Tue 20 Oct <u>Validation & Verification for Food Safety Management Systems</u>	Wed 18 Nov <u>FSSC Transition V6 to V7</u>
	Tue 17 - Wed 18 Feb <u>A Practical Approach to HACCP</u>	Mon 16 - Tue 17 Mar <u>Global GAP: Practical Application</u>	Fri 17 Apr <u>Understanding Labelling Requirements</u>	Thu 21 May <u>Intro to Food Chemistry</u>	Thu 18 Jun <u>Food Safety for Supervisors</u>	Fri 24 Jul <u>Intro to Sensory Evaluation Requirements</u>	Mon 24 Aug <u>PRP: For Food Safety Management Systems</u>	Mon 17 Sep <u>Lead Auditor: Training Course</u>	Fri 23 Oct <u>Food Technology for Non-Food Technologists</u>	Wed 18 Nov <u>Principles of Root Cause Analysis</u>
	Tue 24 Feb <u>Take Control: Shelf life</u>	Mon 23 - Tue 24 Mar <u>SQA: Supplier Quality Assurance & Supplier Audit</u>	Wed 22 Apr <u>PRP: For Food Safety Management Systems</u>	Mon 25 May <u>Allergen Management</u>	Fri 19 Jun <u>Principles of Root Cause Analysis</u>		Tue 25 - Wed 26 Aug <u>A Practical Approach to HACCP</u>	Tue 22 Sep <u>Intro to Food Chemistry</u>	Mon 26 Oct <u>PRP: For Food Safety Management Systems</u>	Thu 19 - Fri 20 Nov <u>Internal Auditing: Criteria & Procedures</u>
	Wed 25 Feb <u>Environmental Monitoring</u>	Tue 24 Mar <u>Intro to Food Safety for the Maintenance Staff</u>	Thu 23 - Fri 24 Apr <u>A Practical Approach to HACCP</u>		Mon 22 Jun <u>PRP: For Food Safety Management Systems</u>		Thu 27 Aug <u>VACCP & TACCP Refresher</u>	Fri 25 Sep <u>Environmental Monitoring</u>	Tue 27 - Wed 28 Oct <u>A Practical Approach to HACCP</u>	Tue 24 Nov <u>Understanding Labelling Requirements</u>
	Thu 26 - Fri 27 Feb <u>Internal Auditing: Criteria & Procedures</u>	Wed 25 Mar <u>Principles of Root Cause Analysis</u>			Tue 23 - Wed 24 Jun <u>A Practical Approach to HACCP</u>		Fri 28 Aug <u>FSSC 22000 Awareness for the Food Safety & Support Team</u>	Fri 25 Sep <u>Intro to Food Safety for the Maintenance Staff</u>		Wed 25 Nov <u>Intro to Food Safety for the Maintenance Staff</u>
		Thu 26 Mar <u>Intro to Crisis Management</u>			Thu 25 Jun <u>Intro to Food Safety for the Maintenance Staff</u>			Mon 28 Sep <u>Allergen Management</u>		Wed 25 Nov <u>VACCP & TACCP Overview</u>
										Thu 26 Nov <u>Awareness for the Food Safety & Support Team</u>



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BOOK TODAY →

MIDRAND TRAINING 2026

Courses presented at City Lodge Hotel, 03 Augrabies Rd, Waterval, Midrand, 1686 or on-site at your facility

Course Level:

Implementation

Supervisor

Manager

Floor Worker

Supplementary



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CAPE TOWN TRAINING 2026

Courses presented at Belmont Square, Belmont Road, Cape Town or on-site at your facility

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FULL COURSE LIST 2026

Developing Talent & Capability in the Workplace



Course Level: **Implementation** **Supervisor** **Manager** **Floor Worker** **Supplementary**

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 Version 7: Transition from V6 to V7
- FSSC 22000 Version 7: Food Manufacturer
- FSSC 22000 Version 7: – Food Packaging Material Manufacturing
- FSSC 22000: Overview of Food Safety Management Systems
- FSSC 22000: Overview FSMS & Internal Auditing
- FSSC 22000: Overview of FMS Including FSSC 22000, PRP's
- 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

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- 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

If you are interested in a course, please click the **'Book Today'** button at the bottom of any previous page to begin your registration.

Option 2

If you are interested in any of our other courses listed below, please **contact us**. Although they may not appear on the calendar, we can arrange them upon request.

Option 3

We provide tailored training solutions to meet your specific requirements. **Contact us today** to discuss how we can support your growth.



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