



## Accredited Africa Training Institute for Capacity Development

Unit FO409, Hatfield Plaza · 1122 Burnett St, Hatfield 0028 · Pretoria, Gauteng · South Africa

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### COURSE BROCHURE

# Monitor And Control Quality Assurance Procedures In A Food Or Sensitive Consumer Product Environment Training

Manufacturing, Engineering and Technology / Manufacturing and Assembly

Unit Standard 119796 · NQF Level 4 · 8 Credits · 5 Days

## COURSE OVERVIEW

This course equips learners with the skills to monitor and control quality assurance procedures in food or sensitive consumer product environments. It focuses on implementing quality management systems, conducting inspections, and applying corrective actions to ensure product safety and compliance with regulatory standards. Learners will gain the competence to maintain high-quality outputs in industries such as food processing, cosmetics, and pharmaceuticals.

|                 |                                           |
|-----------------|-------------------------------------------|
| Category        | Manufacturing, Engineering and Technology |
| Subfield        | Manufacturing and Assembly                |
| Unit Standard   | 119796                                    |
| Accreditation   | SAQA Accredited · NQF Level 4 · 8 Credits |
| Duration        | 5 days                                    |
| Training Method | Online, On-Campus, In-House               |
| Certificate     | Issued via AATICD LMS – verifiable online |

## LEARNING OUTCOMES

- Demonstrate understanding of quality assurance principles and their application in food or sensitive consumer product environments.
- Monitor quality assurance procedures to ensure compliance with organizational and regulatory standards.
- Analyze quality data to identify deviations and implement corrective actions.
- Evaluate the effectiveness of quality control measures and recommend improvements.
- Apply sampling and testing methods to verify product conformance.
- Communicate quality assurance findings and maintain accurate documentation.

## WHO SHOULD ATTEND

- This course is designed for quality assurance practitioners, production supervisors, and food safety team members working in food manufacturing, processing, or sensitive consumer product industries.
- It is also suitable for individuals seeking to formalize their skills in quality control within regulated environments.

## COURSE OUTLINE

### Day 1: Introduction to Quality Assurance in Food and Sensitive Consumer Product Environments

- Overview of quality assurance vs. quality control.
- Regulatory frameworks and standards relevant to South Africa.
- Principles of HACCP and GMP.
- The role of quality assurance in consumer safety and brand protection.
- Introduction to documentation and record-keeping requirements.

### Day 2: Quality Assurance Procedures and Monitoring Techniques

- Detailed review of quality assurance procedures (e.g., raw material inspection, in-process checks, finished product testing).
- Monitoring critical control points (CCPs) and quality indicators.
- Calibration of thermometers, pH meters, and other testing equipment.
- Data collection methods: checklists, logs, and electronic systems.
- Practical exercise: performing a quality check and recording results.

### Day 3: Non-Conformance Handling and Corrective Actions

- Types of non-conformances: product, process, and system.
- Root cause analysis tools (e.g., 5 Whys, fishbone diagram).
- Developing corrective action plans.
- Preventive actions and continuous improvement.
- Traceability systems and mock recall exercises.
- Documentation of non-conformances and CAPA records.

### Day 4: Auditing and Verification of Quality Assurance Systems

- Internal audit process: planning, checklists, execution.
- Audit techniques: interviewing, observation, document review.
- Writing audit reports and non-conformance statements.
- Verification activities: product testing, process validation.
- Corrective action follow-up and closure.
- Practical exercise: conducting a mini-audit of a simulated process.

### Day 5: Integration, Continuous Improvement, and Assessment

- Quality management system integration (e.g., ISO 22000, FSSC 22000).
- Continuous improvement methodologies: PDCA, Kaizen.
- Key performance indicators (KPIs) for quality.
- Preparing for certification and external audits.
- Review of course content and question-and-answer session.
- Final assessment: written test and practical demonstration.

## ASSESSMENT & CERTIFICATION

Delegates are assessed through exercises and a final test. A mark of **50% or above** earns an **AATICD Certificate of Completion**, issued digitally with a unique verification code. This course carries **8 NQF credits** at **NQF Level 4**.

## PRICING (PER DELEGATE, EX-VAT)

| Delegates | Training Method      | Price per Delegate | Total       |
|-----------|----------------------|--------------------|-------------|
| 1         | Online               | R 23,000.00        | R 23,000.00 |
| 1         | In-House             | R 29,900.00        | R 29,900.00 |
| 1         | On-Campus (Pretoria) | R 34,500.00        | R 34,500.00 |

## UPCOMING SESSIONS

| Start       | End         | Method    | Venue                   |
|-------------|-------------|-----------|-------------------------|
| 10 Aug 2026 | 14 Aug 2026 | On-Campus | Durban, South Africa    |
| 10 Aug 2026 | 14 Aug 2026 | On-Campus | Abu Dhabi, UAE          |
| 10 Aug 2026 | 14 Aug 2026 | On-Campus | Pretoria, South Africa  |
| 10 Aug 2026 | 14 Aug 2026 | On-Campus | Dubai, UAE              |
| 10 Aug 2026 | 14 Aug 2026 | On-Campus | Cape Town, South Africa |
| 10 Aug 2026 | 14 Aug 2026 | On-Campus | Mauritius               |
| 17 Aug 2026 | 21 Aug 2026 | On-Campus | Dubai, UAE              |
| 17 Aug 2026 | 21 Aug 2026 | On-Campus | Pretoria, South Africa  |

Contact us if no suitable date is listed – on-demand sessions can be arranged for groups.

## HOW TO GET A QUOTE OR APPLY

1. **Get an instant quotation online:** visit [www.aaticd.co.za](http://www.aaticd.co.za), open the page for this course (Unit Standard 119796) and click **Get A Quote / Apply**. Select your training method and number of delegates – your quotation is generated immediately and emailed to you with the course brochure attached.
2. **Apply by email:** send the course title, your preferred training method (Online, In-House or On-Campus Pretoria), the number of delegates and your preferred dates to [apply@aaticd.co.za](mailto:apply@aaticd.co.za) – our team will reply with a formal quotation.
3. **Apply by phone or WhatsApp:** call **+27 12 004 8389** or WhatsApp **+27 65 077 6310** and we will prepare your quotation and reserve your seats.
4. **Confirm your booking:** accept the quotation and settle the invoice. As soon as payment is confirmed your delegates are enrolled and receive their AATICD LMS login details by email, along with joining instructions for their chosen training method.

Group discounts apply automatically – the more delegates you enrol, the lower the price per delegate. No payment is required to request a quotation.

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