



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

Optimise A Quality Management System In A Food Or Sensitive Consumer Product Value Chain Training

Manufacturing, Engineering and Technology / Manufacturing and Assembly

Unit Standard 119798 · NQF Level 6 · 12 Credits · 9 Days

COURSE OVERVIEW

This course equips learners with the knowledge and skills to optimise a quality management system (QMS) within a food or sensitive consumer product value chain. Participants will learn to evaluate and improve QMS processes, ensuring compliance with industry standards and regulatory requirements. The focus is on enhancing product safety, quality, and operational efficiency.

Category	Manufacturing, Engineering and Technology
Subfield	Manufacturing and Assembly
Unit Standard	119798
Accreditation	SAQA Accredited · NQF Level 6 · 12 Credits
Duration	9 days
Training Method	Online, On-Campus, In-House
Certificate	Issued via AATICD LMS – verifiable online

LEARNING OUTCOMES

- Analyse the current quality management system to identify improvement opportunities within the value chain.
- Evaluate the effectiveness of quality control measures and propose enhancements to ensure product safety and compliance.
- Design optimised processes and procedures to improve QMS performance and reduce non-conformances.
- Implement corrective and preventive actions (CAPA) to address quality deviations and prevent recurrence.
- Demonstrate the ability to monitor and measure QMS performance using key performance indicators (KPIs).

WHO SHOULD ATTEND

- Quality managers, food safety supervisors, production managers, and compliance officers working in food processing, beverage manufacturing, or sensitive consumer goods industries.
- This course is also suitable for individuals responsible for maintaining or improving QMS in their organisations.

COURSE OUTLINE

Day 1: Introduction to Quality Management Systems in Food and Sensitive Consumer Product Value Chains

- Overview of quality management principles (ISO 9001, HACCP).
- Regulatory landscape: SAQA, NRCS, DoH, and international standards.
- The food and sensitive consumer product value chain: from raw materials to end consumer.
- Key stakeholders and their quality expectations.
- Introduction to unit standard 119798 and learning outcomes.
- Case study: Impact of poor quality in the value chain.

Day 2: Quality Management System Frameworks and Requirements

- QMS documentation hierarchy: policy, procedures, work instructions, records.
- ISO 22000:2018 and FSSC 22000 requirements.
- Prerequisite programmes (PRPs) and operational PRPs.
- Legal metrology and labelling requirements in South Africa.
- Document control: versioning, approval, and distribution.
- Exercise: Mapping QMS documentation for a selected product.

Day 3: Risk Management and Hazard Analysis

- Hazard categories: biological, chemical, physical, radiological, allergens.
- HACCP principles: from hazard analysis to verification.
- Risk assessment tools (e.g., FMEA, risk matrices).
- Establishing CCPs and setting critical limits.
- Monitoring and corrective actions for CCPs.
- Workshop: Conduct a hazard analysis for a selected product.

Day 4: Process Control and Monitoring in the Value Chain

- Monitoring methods: temperature, pH, time, sensory.
- Calibration of monitoring equipment.
- Traceability: batch coding, lot tracking, recall procedures.
- Handling non-conformances: root cause analysis and CAPA.
- Revalidation and verification of processes.
- Practical: Develop a monitoring plan for a CCP.

Day 5: Supplier Quality Management and Raw Material Control

- Supplier approval and qualification processes.
- Raw material specifications and certificates of analysis.
- Incoming inspection sampling plans (e.g., AQL).
- Supplier audits and performance scorecards.
- Managing supplier non-conformances.
- Case study: Supplier quality issues in a food value chain.

Day 6: Internal Auditing and Continuous Improvement

- Internal audit programme management.
- Audit techniques: checklists, interviewing, sampling.
- Writing non-conformance reports and audit reports.
- Root cause analysis tools (5 Whys, fishbone diagram).
- Continuous improvement methodologies.

- Exercise: Conduct a mock internal audit.

Day 7: Regulatory Compliance and Legal Requirements

- Foodstuffs, Cosmetics and Disinfectants Act (Act 54 of 1972).
- Regulations R146, R429, and related amendments.
- Labelling requirements: allergens, nutritional information, claims.
- Recall management: planning, execution, communication.
- Export requirements: certificates, SPS measures.
- Workshop: Review product labels for compliance.

Day 8: Optimising QMS Performance and Integration

- Key performance indicators (KPIs) for quality: defect rates, customer complaints.
- Data analysis tools: control charts, Pareto analysis.
- Integrated management systems: ISO 9001, ISO 14001, ISO 45001.
- Cost of quality: prevention, appraisal, failure costs.
- Benchmarking and best practices.
- Project: Develop an optimisation plan for a QMS.

Day 9: Final Assessment and Practical Application

- Review of key concepts and integration.
- Practical assessment: QMS audit, risk analysis, or optimisation plan.
- Presentation of improvement projects.
- Peer and facilitator feedback.
- Assessment preparation and portfolio of evidence requirements.
- Course wrap-up and certification guidelines.

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 **12 NQF credits** at **NQF Level 6**.

PRICING (PER DELEGATE, EX-VAT)

Delegates	Training Method	Price per Delegate	Total
1	Online	R 36,600.00	R 36,600.00
1	In-House	R 47,600.00	R 47,600.00
1	On-Campus (Pretoria)	R 55,000.00	R 55,000.00

UPCOMING SESSIONS

Start	End	Method	Venue
03 Aug 2026	13 Aug 2026	On-Campus	Dubai, UAE
04 Aug 2026	14 Aug 2026	On-Campus	Pretoria, South Africa
04 Aug 2026	14 Aug 2026	On-Campus	Lagos, Nigeria
05 Aug 2026	17 Aug 2026	On-Campus	Johannesburg, South Africa
06 Aug 2026	18 Aug 2026	On-Campus	Mauritius
07 Aug 2026	19 Aug 2026	On-Campus	Cape Town, South Africa
10 Aug 2026	20 Aug 2026	On-Campus	Pretoria, South Africa
11 Aug 2026	21 Aug 2026	On-Campus	Abu Dhabi, UAE

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, open the page for this course (Unit Standard 119798) 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 – 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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