



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

Provide Information On Scientific Technical And Quality Standards For Food Or Sensitive Consumer Products Training

Manufacturing, Engineering and Technology / Manufacturing and Assembly

Unit Standard 119799 · NQF Level 5 · 7 Credits · 4 Days

COURSE OVERVIEW

This course equips learners with the skills to provide accurate information on scientific, technical, and quality standards for food or sensitive consumer products. It covers regulatory requirements, quality assurance principles, and communication strategies to ensure consumer safety and compliance.

Category	Manufacturing, Engineering and Technology
Subfield	Manufacturing and Assembly
Unit Standard	119799
Accreditation	SAQA Accredited · NQF Level 5 · 7 Credits
Duration	4 days
Training Method	Online, On-Campus, In-House
Certificate	Issued via AATICD LMS – verifiable online

LEARNING OUTCOMES

- Interpret and apply relevant scientific, technical, and quality standards for food or sensitive consumer products.
- Evaluate product information to ensure compliance with regulatory and industry standards.
- Communicate complex technical information clearly to diverse stakeholders.
- Analyze quality control data to identify non-conformances and recommend corrective actions.
- Demonstrate the ability to maintain accurate records of product specifications and test results.

WHO SHOULD ATTEND

- This course is designed for quality assurance officers, food safety managers, product information officers, and regulatory compliance staff in the food and sensitive consumer products industries.

COURSE OUTLINE

Day 1: Foundations of Food and Sensitive Consumer Product Standards

- Overview of standards: definition, types (quality, safety, technical), and importance.
- Regulatory framework: SAQA, SABS, NRCS, and international bodies (ISO, Codex Alimentarius).
- Mandatory vs. voluntary standards: SANS, ISO, and industry-specific codes.
- Legal and ethical considerations: Consumer Protection Act, Foodstuffs, Cosmetics and Disinfectants Act.
- Consequences of non-compliance: recalls, penalties, reputational damage.
- Introduction to documentation: standard operating procedures (SOPs) and specifications.

Day 2: Scientific and Technical Aspects of Quality Standards

- Scientific basis of quality: microbiological limits, chemical residues, and physical contaminants.
- Technical specifications: labelling, packaging, shelf-life, and storage requirements.
- Sampling plans and statistical process control (SPC) basics.
- HACCP principles and application in food and consumer product safety.
- Laboratory testing methods: rapid tests, sensory evaluation, and verification.
- Interpretation of certificates of analysis and compliance reports.

Day 3: Quality Management Systems and Auditing

- QMS frameworks: ISO 9001, ISO 22000, FSSC 22000, and GFSI benchmarks.
- Documentation: quality manuals, work instructions, records, and change control.
- Traceability systems: batch tracking, recall procedures, and mock recalls.
- Audit types: first-party, second-party, third-party; audit checklists and evidence.
- Non-conformance management: root cause analysis, CAPA, and effectiveness verification.
- Continuous improvement: PDCA cycle, benchmarking, and performance indicators.

Day 4: Practical Application and Integration

- Case studies: product recalls, contamination incidents, and regulatory actions.
- Developing a quality plan: scope, objectives, resources, and timelines.
- Communication strategies: training, reporting, and stakeholder engagement.
- Emerging trends: sustainability certifications, blockchain for traceability, and smart labelling.
- Final assessment: practical exercise and review of key competencies.
- Course wrap-up: resources, further learning, and certification pathways.

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 **7 NQF credits** at **NQF Level 5**.

PRICING (PER DELEGATE, EX-VAT)

Delegates	Training Method	Price per Delegate	Total
1	Online	R 21,500.00	R 21,500.00
1	In-House	R 27,900.00	R 27,900.00
1	On-Campus (Pretoria)	R 32,300.00	R 32,300.00

UPCOMING SESSIONS

Start	End	Method	Venue
04 Aug 2026	07 Aug 2026	On-Campus	Pretoria, South Africa
04 Aug 2026	07 Aug 2026	On-Campus	Dubai, UAE
04 Aug 2026	07 Aug 2026	On-Campus	Cape Town, South Africa
04 Aug 2026	07 Aug 2026	On-Campus	Mauritius
04 Aug 2026	07 Aug 2026	On-Campus	Johannesburg, South Africa
04 Aug 2026	07 Aug 2026	On-Campus	Lagos, Nigeria
10 Aug 2026	13 Aug 2026	On-Campus	Mauritius
10 Aug 2026	13 Aug 2026	On-Campus	Cape Town, 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, open the page for this course (Unit Standard 119799) 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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