



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 Product And Process Quality In A Food Or Sensitive Consumer Product Environment Training

Manufacturing, Engineering and Technology / Manufacturing and Assembly

Unit Standard 119800 · NQF Level 5 · 8 Credits · 5 Days

COURSE OVERVIEW

This course equips learners with the competencies to optimise product and process quality in food or sensitive consumer product environments. Participants will learn to apply quality management principles, implement control measures, and drive continuous improvement to ensure compliance with industry standards.

Category	Manufacturing, Engineering and Technology
Subfield	Manufacturing and Assembly
Unit Standard	119800
Accreditation	SAQA Accredited · NQF Level 5 · 8 Credits
Duration	5 days
Training Method	Online, On-Campus, In-House
Certificate	Issued via AATICD LMS – verifiable online

LEARNING OUTCOMES

- Analyse current product and process quality requirements against organisational standards and regulatory frameworks.
- Design and implement quality control measures to monitor critical control points in production processes.
- Evaluate the effectiveness of quality management systems using statistical process control and audit techniques.
- Apply root cause analysis and corrective action procedures to address non-conformances and prevent recurrence.
- Demonstrate continuous improvement methodologies (e.g., PDCA, Six Sigma) to optimise product and process quality.
- Communicate quality performance data and improvement recommendations to relevant stakeholders.

WHO SHOULD ATTEND

- Quality assurance managers, production supervisors, food safety practitioners, and technical staff responsible for maintaining product and process quality in food, beverage, cosmetics, or pharmaceutical manufacturing environments.

COURSE OUTLINE

Day 1: Foundations of Quality in Food and Sensitive Consumer Product Environments

- Introduction to quality concepts: definitions, dimensions, and importance
- Overview of regulatory requirements and standards (e.g., SANS, ISO 22000)
- Good Manufacturing Practices (GMP) and Sanitation Standard Operating Procedures (SSOPs)
- Key quality parameters: sensory, chemical, physical, and microbiological
- The food safety ecosystem: HACCP, traceability, and recall procedures
- Roles and responsibilities of quality personnel
- Case studies: quality failures in sensitive consumer products

Day 2: Statistical Process Control and Data Analysis for Quality

- Introduction to statistical process control (SPC)
- Types of variation: common cause vs. special cause
- Control charts: X-bar and R charts, p-charts, c-charts
- Process capability analysis: Cp, Cpk, and interpretation
- Root cause analysis tools: fishbone diagram, 5 Whys, Pareto chart
- Practical exercises: manual plotting and using simple software
- Data collection plans and sampling strategies

Day 3: Process Optimisation and Continuous Improvement Methodologies

- Overview of Lean manufacturing: waste identification and elimination
- Six Sigma methodology: DMAIC (Define, Measure, Analyse, Improve, Control)
- Process mapping: flowcharts and value stream mapping
- 5S: Sort, Set in order, Shine, Standardise, Sustain
- Kaizen: continuous improvement culture and tools
- Setting and tracking quality KPIs (e.g., defect rate, yield, customer complaints)
- Practical workshop: mapping a production process and identifying improvement opportunities

Day 4: Quality Management Systems and Auditing

- QMS documentation: quality policy, manual, procedures, and records
- ISO 9001 and FSSC 22000 requirements specific to food/sensitive products
- Audit types: internal, external, third-party
- Audit planning: scope, criteria, and checklists
- Conducting audits: interviewing, observing, sampling
- Writing non-conformance reports and corrective action plans
- HACCP integration: critical control points, monitoring, verification
- Role-play: internal audit scenario in a food processing environment

Day 5: Practical Integration and Assessment

- Group project: quality improvement plan for a given product/process
- Presentation and peer review of improvement plans
- Summative assessment: written test and practical exercise
- Feedback session: lessons learned and best practices
- Action planning: how to apply skills on the job
- Course evaluation and certification process
- Q&A; and closing remarks

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 5**.

PRICING (PER DELEGATE, EX-VAT)

Delegates	Training Method	Price per Delegate	Total
1	Online	R 24,200.00	R 24,200.00
1	In-House	R 31,400.00	R 31,400.00
1	On-Campus (Pretoria)	R 36,200.00	R 36,200.00

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, open the page for this course (Unit Standard 119800) 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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