



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

Perform Quality Control Practices In A Food Or Sensitive Consumer Product Operation Training

Manufacturing, Engineering and Technology / Manufacturing and Assembly

Unit Standard 119802 · NQF Level 3 · 6 Credits · 3 Days

COURSE OVERVIEW

This course equips learners with the knowledge and skills to implement and monitor quality control practices in food or sensitive consumer product operations. It covers critical control points, sampling, testing, and documentation to ensure product safety and compliance with regulatory standards. Participants will be able to identify deviations and apply corrective actions to maintain consistent quality.

Category	Manufacturing, Engineering and Technology
Subfield	Manufacturing and Assembly
Unit Standard	119802
Accreditation	SAQA Accredited · NQF Level 3 · 6 Credits
Duration	3 days
Training Method	Online, On-Campus, In-House
Certificate	Issued via AATICD LMS – verifiable online

LEARNING OUTCOMES

- Demonstrate understanding of quality control principles and their application in food or sensitive consumer product operations.
- Apply sampling and testing procedures to monitor product quality at critical control points.
- Analyze quality control data to identify trends and deviations from specifications.
- Evaluate non-conforming products and implement corrective actions to prevent recurrence.
- Document quality control activities in accordance with standard operating procedures and regulatory requirements.

WHO SHOULD ATTEND

- This course is designed for production supervisors, quality assurance officers, and line operators working in food manufacturing, pharmaceutical, or other sensitive consumer product environments.
- It is also suitable for individuals seeking to formalize their quality control competencies.

COURSE OUTLINE

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

- Overview of quality control principles and terminology.
- South African food safety legislation (e.g., R638, R146) and relevant standards (SANS, ISO 22000).
- Introduction to GMP and HACCP fundamentals.
- Identifying critical control points (CCPs) and quality parameters (e.g., pH, temperature, moisture).
- Documentation: batch records, specifications, and traceability.
- Roles and responsibilities of quality control personnel.
- Common quality defects and their causes in food and sensitive products.
- Practical exercise: Tour of a production area to observe quality control checkpoints.

Day 2: Quality Control Testing, Monitoring, and Corrective Actions

- Sampling methods: random, systematic, and composite sampling.
- Physical and chemical testing: temperature, viscosity, pH, moisture, and sensory evaluation.
- Microbiological testing basics: swabs, ATP testing, and indicator organisms.
- Introduction to statistical process control (SPC): control charts and process capability.
- Monitoring CCPs: frequency, methods, and documentation.
- Handling non-conformances: root cause analysis, corrective and preventive actions (CAPA).
- Calibration and verification of measuring equipment.
- Practical session: Conducting a quality test and completing a monitoring log.

Day 3: Integrated Quality Control, Auditing, and Continuous Improvement

- Internal auditing: audit types, checklists, and reporting.
- Supplier quality management and incoming material controls.
- Continuous improvement: Plan-Do-Check-Act (PDCA), Kaizen, and 5S.
- Data analysis: trend analysis, Pareto charts, and fishbone diagrams.
- Managing customer complaints and non-conformance trends.
- Mock audit exercise: Conducting a mini-audit and presenting findings.
- Integration of quality control with production and maintenance.
- Final assessment: Case study requiring problem-solving and recommendation.

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 **6 NQF credits** at **NQF Level 3**.

PRICING (PER DELEGATE, EX-VAT)

Delegates	Training Method	Price per Delegate	Total
1	Online	R 17,900.00	R 17,900.00
1	In-House	R 23,300.00	R 23,300.00
1	On-Campus (Pretoria)	R 26,800.00	R 26,800.00

UPCOMING SESSIONS

Start	End	Method	Venue
04 Aug 2026	06 Aug 2026	On-Campus	Dubai, UAE
04 Aug 2026	06 Aug 2026	On-Campus	Johannesburg, South Africa
05 Aug 2026	07 Aug 2026	On-Campus	Pretoria, South Africa
05 Aug 2026	07 Aug 2026	On-Campus	Mauritius
10 Aug 2026	12 Aug 2026	On-Campus	Durban, South Africa
10 Aug 2026	12 Aug 2026	On-Campus	Dubai, UAE
11 Aug 2026	13 Aug 2026	On-Campus	Pretoria, South Africa
11 Aug 2026	13 Aug 2026	On-Campus	Mauritius

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 119802) 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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