



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

Good Agricultural Practices for Export Quality Perishable Produce

Agriculture and Nature Conservation / Secondary Agriculture

Unit Standard 252169 · NQF Level 4 · 10 Credits · 7 Days

COURSE OVERVIEW

This course provides learners with the knowledge and skills required to implement good agricultural practices (GAP) for the production of export-quality perishable produce. It covers the principles of quality assurance, traceability, and compliance with international market standards, enabling learners to contribute to the competitiveness of South African agricultural exports.

Category	Agriculture and Nature Conservation
Subfield	Secondary Agriculture
Unit Standard	252169
Accreditation	SAQA Accredited · NQF Level 4 · 10 Credits
Duration	7 days
Training Method	Online, On-Campus, In-House
Certificate	Issued via AATICD LMS – verifiable online

LEARNING OUTCOMES

- Explain the principles and importance of good agricultural practices (GAP) in the production of export-quality perishable produce.
- Apply relevant national and international standards, regulations, and certification requirements for perishable produce exports.
- Demonstrate procedures for traceability, record-keeping, and quality assurance throughout the production and supply chain.
- Implement integrated pest management (IPM) and responsible use of agrochemicals to meet export market requirements.
- Evaluate post-harvest handling, storage, and transport practices to maintain product quality and shelf life.
- Analyze the impact of environmental sustainability and worker health and safety on export market access.

WHO SHOULD ATTEND

- Farm managers, agricultural advisors, quality controllers, and production supervisors involved in the cultivation, handling, and export of perishable produce such as fruits, vegetables, and cut flowers.

COURSE OUTLINE

Day 1: Introduction to Good Agricultural Practices and Export Requirements

- What is GAP and why it matters for export
- Overview of GlobalGAP, SIZA, and other certification schemes
- South African export regulations and market access requirements
- Introduction to food safety hazards (biological, chemical, physical)
- Principles of traceability from farm to fork
- Documentation basics: records, logs, and audit trails
- Roles and responsibilities of farm workers and management

Day 2: Food Safety and Hygiene Management

- Types of food safety hazards: microbial, chemical, physical
- Personal hygiene standards for farm workers
- Sanitary facility requirements (toilets, handwashing stations)
- Cleaning schedules and procedures for packing areas
- Pest control in production and storage areas
- Water quality testing and management
- Allergen management and prevention of cross-contact

Day 3: Pre-Harvest Practices for Quality Produce

- Soil testing and fertility management
- Irrigation scheduling and water conservation
- Integrated pest management: monitoring, thresholds, and biological control
- Safe use of agrochemicals: selection, mixing, and application
- Pre-harvest intervals and maximum residue limits (MRLs)
- Nutrient management and foliar feeding
- Record keeping for field operations

Day 4: Harvesting and Field Handling Techniques

- Harvest maturity indices for different crops
- Harvesting tools and techniques to reduce bruising
- Field packing and container management
- Immediate cooling methods (shade, forced air, hydro-cooling)
- Field hygiene: clean containers, worker sanitation
- Traceability tags and batch coding
- Training harvest crews on quality standards

Day 5: Post-Harvest Handling, Packing, and Cold Chain Management

- Packing line layout and flow: washing, sorting, grading
- Temperature management: pre-cooling, cold storage, refrigerated transport
- Relative humidity and ethylene control
- Grading standards: size, colour, blemishes, uniformity
- Packaging materials: cartons, trays, liners, and ventilation
- Labeling: product, batch, country of origin, bar codes
- Cold chain monitoring: data loggers and temperature records

Day 6: Quality Control, Traceability, and Internal Auditing

- Quality parameters: appearance, texture, taste, shelf life
- Sampling plans for export consignments
- Traceability systems: batch numbers, lot tracking, recall procedures
- Internal audit checklists and frequency
- Non-conformance reports and root cause analysis
- Corrective and preventive actions (CAPA)
- Mock recall exercises

Day 7: Certification, Compliance, and Continuous Improvement

- Certification bodies and audit processes
- Documentation review: SOPs, records, registers
- Legal compliance: labour, environmental, food safety laws
- Continuous improvement: plan-do-check-act (PDCA) cycle
- Case study: real-world GAP implementation challenges
- Final assessment and course wrap-up
- Action plan for farm implementation

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 **10 NQF credits** at **NQF Level 4**.

PRICING (PER DELEGATE, EX-VAT)

Delegates	Training Method	Price per Delegate	Total
1	Online	R 28,200.00	R 28,200.00
1	In-House	R 36,700.00	R 36,700.00
1	On-Campus (Pretoria)	R 42,300.00	R 42,300.00

UPCOMING SESSIONS

Start	End	Method	Venue
10 Aug 2026	18 Aug 2026	On-Campus	Cape Town, South Africa
11 Aug 2026	19 Aug 2026	On-Campus	Dubai, UAE
12 Aug 2026	20 Aug 2026	On-Campus	Pretoria, South Africa
13 Aug 2026	21 Aug 2026	On-Campus	Abu Dhabi, UAE
14 Aug 2026	24 Aug 2026	On-Campus	Durban, South Africa
14 Aug 2026	24 Aug 2026	On-Campus	Mauritius
17 Aug 2026	25 Aug 2026	On-Campus	Harare, Zimbabwe
17 Aug 2026	25 Aug 2026	On-Campus	Dubai, 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 252169) 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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