



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

Perishable Produce Export Inspection Prerequisites

Agriculture and Nature Conservation / Secondary Agriculture

Unit Standard 252171 · NQF Level 4 · 7 Credits · 4 Days

COURSE OVERVIEW

This course equips learners with the foundational knowledge required to understand the prerequisites for exporting perishable produce. It covers regulatory requirements, quality standards, and inspection protocols essential for compliance in the fresh produce export industry.

Category	Agriculture and Nature Conservation
Subfield	Secondary Agriculture
Unit Standard	252171
Accreditation	SAQA Accredited · NQF Level 4 · 7 Credits
Duration	4 days
Training Method	Online, On-Campus, In-House
Certificate	Issued via AATICD LMS – verifiable online

LEARNING OUTCOMES

- Explain the legislative and regulatory framework governing perishable produce export inspection in South Africa.
- Identify key quality and safety standards applicable to perishable produce for export.
- Describe the roles and responsibilities of inspectors and exporters in the inspection process.
- Apply prerequisite programmes such as Good Agricultural Practices (GAP) and Hazard Analysis Critical Control Points (HACCP) in an export context.
- Demonstrate knowledge of documentation and traceability requirements for export consignments.
- Evaluate common defects and quality parameters for selected perishable commodities.

WHO SHOULD ATTEND

- This course is ideal for quality assurance personnel, export coordinators, and fresh produce handlers seeking to understand pre-export inspection requirements.

COURSE OUTLINE

Day 1: Introduction to Perishable Produce Export Inspection

- Overview of the South African agricultural export industry
- Legislative framework: Agricultural Product Standards Act, Perishable Products Export Control Act
- Roles of PPECB, DAFF, and other regulatory bodies
- Categories of perishable produce: fruits, vegetables, cut flowers, meat, dairy
- Basic principles of food safety and quality assurance
- Introduction to inspection procedures and documentation

Day 2: Quality Standards and Inspection Criteria

- Quality standards for citrus, deciduous fruit, subtropical fruit, and table grapes
- Grade classifications: Class 1, Class 2, and export standards
- Defect identification: blemishes, decay, physiological disorders
- Inspection criteria: size, colour, firmness, maturity, and internal quality
- Organoleptic assessment: taste, aroma, and texture
- Cold chain principles: temperature monitoring, pre-cooling, and cold storage

Day 3: Inspection Procedures and Documentation

- Step-by-step inspection process: receiving, sampling, inspection, disposition
- Sampling plans: AQL, random sampling, and sample size determination
- Inspection documentation: inspection reports, certificates of conformity, export certificates
- Non-compliance handling: hold, reject, re-grade, or re-work
- Phytosanitary requirements and export certification
- Record keeping and traceability

Day 4: Practical Application and Integration

- Simulated inspection exercises for various perishable commodities
- Role-play: inspector vs. exporter interactions
- Cold chain audit simulation
- Case studies: resolving inspection disputes
- Review of key concepts and assessment preparation
- Final assessment (written and practical)

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 4**.

PRICING (PER DELEGATE, EX-VAT)

Delegates	Training Method	Price per Delegate	Total
1	Online	R 20,500.00	R 20,500.00
1	In-House	R 26,600.00	R 26,600.00
1	On-Campus (Pretoria)	R 30,800.00	R 30,800.00

UPCOMING SESSIONS

Start	End	Method	Venue
10 Aug 2026	13 Aug 2026	On-Campus	Durban, South Africa
10 Aug 2026	13 Aug 2026	On-Campus	Abu Dhabi, UAE
10 Aug 2026	13 Aug 2026	On-Campus	Pretoria, South Africa
10 Aug 2026	13 Aug 2026	On-Campus	Dubai, UAE
10 Aug 2026	13 Aug 2026	On-Campus	Cape Town, South Africa
10 Aug 2026	13 Aug 2026	On-Campus	Mauritius
18 Aug 2026	21 Aug 2026	On-Campus	Dubai, UAE
18 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 252171) 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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