



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 Cargo Handling Procedures

Services / Transport, Operations and Logistics

Unit Standard 252376 · NQF Level 2 · 6 Credits · 3 Days

COURSE OVERVIEW

The purpose of this course is to equip learners with the knowledge and skills required to handle perishable cargo safely and efficiently in accordance with industry standards and regulatory requirements. Learners will understand the specific handling, storage, and documentation procedures for perishable goods to maintain product integrity and minimize losses.

Category	Services
Subfield	Transport, Operations and Logistics
Unit Standard	252376
Accreditation	SAQA Accredited · NQF Level 2 · 6 Credits
Duration	3 days
Training Method	Online, On-Campus, In-House
Certificate	Issued via AATICD LMS – verifiable online

LEARNING OUTCOMES

- Apply principles of temperature control and cold chain management to maintain perishable cargo quality.
- Implement correct handling procedures for different types of perishable goods, including fruits, vegetables, dairy, meat, and pharmaceuticals.
- Demonstrate proper use of equipment and packaging materials for perishable cargo.
- Analyze documentation and labeling requirements for perishable shipments to ensure regulatory compliance.
- Evaluate potential risks and hazards associated with perishable cargo handling and apply corrective actions.
- Monitor and record temperature and humidity conditions during storage and transit.

WHO SHOULD ATTEND

- This course is designed for logistics personnel, warehouse operators, freight handlers, and supervisors involved in the transportation and storage of perishable goods in the supply chain industry.

COURSE OUTLINE

Day 1: Introduction to Perishable Cargo and Regulatory Framework

- What is perishable cargo? Types and examples (fresh produce, dairy, meat, seafood, pharmaceuticals)
- Temperature-controlled supply chain basics: cold chain integrity
- Regulatory bodies and standards: SAQA, PPECB, HACCP, ATP, IATA Perishable Cargo Regulations
- Documentation: certificates of origin, health certificates, temperature logs
- Roles: shipper, carrier, freight forwarder, receiver, quality control
- Consequences of temperature abuse: spoilage, safety risks, financial loss

Day 2: Handling Procedures and Equipment

- Pre-handling checks: inspection of containers, reefer units, and temperature settings
- Loading procedures: airflow considerations, blocking and bracing, mixed cargo compatibility
- Temperature monitoring: data loggers, thermometers, real-time tracking systems
- Ventilation and humidity control for fresh produce and flowers
- Handling of frozen, chilled, and controlled atmosphere cargo
- Unloading procedures: dock procedures, rapid transfer, inspection protocols
- Common handling errors and how to avoid them

Day 3: Risk Management, Emergency Procedures, and Practical Integration

- Risk assessment: hazard analysis, critical control points (HACCP) in cold chain
- Contingency planning: reefer breakdown, power outages, flight delays
- Emergency procedures: product quarantine, reconditioning, disposal
- Incident reporting and root cause analysis
- Quality assurance: audits, inspections, and continuous improvement
- Case studies of perishable cargo incidents and lessons learned
- Integration of all procedures in a simulated handling scenario

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 2**.

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
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
12 Aug 2026	14 Aug 2026	On-Campus	Abu Dhabi, UAE
12 Aug 2026	14 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 252376) 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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