FoodBev International Consulting 2022 Training Calendar

Venues: Online, Johannesburg, Pretoria, Durban and Cape Town

Course Code	Course Name	Duration	Date(s)
February 2022			
FBFS03 - 01	Effective Good Manufacturing Practice (GMP) for Food and Beverage Manufacturing	3 Days	2-4 February
FBFS19-01	Internal Auditing of Food Safety Management Systems based on ISO 19011: 2018 for GMP, HACCP, ISO 22000 & FSSC 22000	3 Days	8-10 February
FBFS19-01	Internal Auditing of Food Safety Management Systems based on ISO 19011: 2018 for GMP, HACCP, ISO 22000 & FSSC 22000	3 Days	14-16 February
FBFS05-01	Advanced HACCP Implementation Level 4	4 Days	15-18 February
FBQM	ISO 9001:2015 Internal Auditors Course	3 Days	16-18 February
FBLL04	Developing Effective Leadership and Management in Food Business	3 Days	23-25 February
March 2022			
FBFS13	ISO 22000:2018 Food Safety Management System Implementation	3 Days	2-4 March
FBQM02-01	ISO/IEC 17025:2017 Laboratory Management Systems Implementation and Laboratory Accreditation	4 Days	8-11 March
FBFS02-04	FSSC 22000 Version 5.1 including Food Defence (TACCP) and Food Fraud (VACCP) Practical Implementation & Food Safety Culture Awareness	4 Days	15-18 March
FBFS31	Implementation of Regulations Relating to the Labelling & Advertising of Foodstuffs on R146	2 Days	24-25 March
April 2022			
FBFS07-01	Basic Food Safety & Personal Hygiene for Food and Beverage Manufacturing	1 Day	1 April
FBQM16	Effective Root Cause Analysis (Investigating & solving problems, making decisions and implementing solutions) for Food Handling Environments	2 Days	7-8 April
FBQM11	ISO/IEC 17025:2017 Laboratory Management Systems - Internal Auditors Training Course	3 Days	19-21 April
FBFS03 - 01	Effective Good Manufacturing Practice (GMP) for Food and Beverage Manufacturing	3 Days	20-22 April
FBFS11-02	Managing Food Integrity: TACCP (Food Defence) and VACCP (Food Fraud) - Threat and Vulnerability Assessment Implementation for FSSC 22000 Version 5.1	3 Days	20-22 April
FBFS48	Food Safety Culture: Practical Implementation	2 Days	28-29 April

Course Code	Course Name	Duration	Date(s)
	May 2022		
FBFS05-01	Advanced HACCP Implementation Level 4	4 Days	3-6 May
FBQM12	Good Laboratory Practice (GLP) based on ISO/IEC 17025:2017 Laboratory Management System	2 Days	12-13 May
FBFS42	R638 Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972) Regulations Governing General Hygiene requirements for Food premises, the transport of food and related matters Including GMP	3 Days	17-19 May
FBQM10	ISO/IEC 17025 Method Validation & Uncertainty of Measurement(Analytical Chemistry or Microbiology)	4 Days	24-27 May
FBFS19-01	Internal Auditing of Food Safety Management Systems based on ISO 19011: 2018 for GMP, HACCP, ISO 22000 & FSSC 22000	3 Days	25-27 May
	June 2022		
FBFS13	ISO 22000:2018 Food Safety Management System Implementation	3 Days	1-3 June
FBQM02-01	ISO/IEC 17025:2017 Laboratory Management Systems Implementation and Laboratory Accreditation	4 Days	7-10 June
FBFS02-04	FSSC 22000 Version 5.1 including Food Defence (TACCP) and Food Fraud (VACCP) Practical Implementation & Food Safety Culture Awareness	4 Days	21-24 June
FBFS38	Effective Good Catering Practices	3 Days	28-30 June
FBFS31	Implementation of Regulations Relating to the Labelling & Advertising of Foodstuffs on R146	2 Days	29-30 June
	July 2022		
FBFS07-01	Basic Food Safety & Personal Hygiene for Food and Beverage Manufacturing	1 Day	1 July
FBQM16	Effective Root Cause Analysis (Investigating & solving problems, making decisions and implementing solutions) for Food Handling Environments	2 Days	7-8 July
FBQM11	ISO/IEC 17025:2017 Laboratory Management Systems - Internal Auditors Training Course	3 Days	13-15 July
FBFS03 - 01	Effective Good Manufacturing Practice (GMP) for Food and Beverage Manufacturing	3 Days	20-22 July
FBFS11-02	Managing Food Integrity: TACCP (Food Defence) and VACCP (Food Fraud) - Threat and Vulnerability Assessment Implementation for FSSC 22000 Version 5.1	3 Days	26-28 July
FBFS48	Food Safety Culture: Practical Implementation	2 Days	28-29 July
	August 2022		
FBFS05-01	Advanced HACCP Implementation Level 4	4 Days	2-5 August
FBQM12	Good Laboratory Practice (GLP) based on ISO/IEC 17025:2017 Laboratory Management System	2 Days	11-12 August
FBFS42	R638 Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972) Regulations Governing General Hygiene requirements for Food premises, the transport of food and related matters Including GMP	3 Days	17-19 August
FBQM10	ISO/IEC 17025 Method Validation & Uncertainty of Measurement(Analytical Chemistry or Microbiology)	4 Days	23-26 August
FBFS19-01	Internal Auditing of Food Safety Management Systems based on ISO 19011: 2018 for GMP, HACCP, ISO 22000 & FSSC 22000	3 Days	29-31 August

Course Code	Course Name	Duration	Date(s)
	September 2022		
FBFS13	ISO 22000:2018 Food Safety Management System Implementation	3 Days	7-9 September
FBQM02-01	ISO/IEC 17025:2017 Laboratory Management Systems Implementation and Laboratory Accreditation	4 Days	13-16 September
FBFS38	Effective Good Catering Practices	3 Days	14-16 September
FBFS02-04	FSSC 22000 Version 5.1 including Food Defence (TACCP) and Food Fraud (VACCP) Practical Implementation & Food Safety Culture Awareness	4 Days	20-23 September
FBFS31	Implementation of Regulations Relating to the Labelling & Advertising of Foodstuffs on R146	2 Days	22-23 September
	October 2022		
FBFS07-01	Basic Food Safety & Personal Hygiene for Food and Beverage Manufacturing	1 Day	7 October
FBQM16	Effective Root Cause Analysis (Investigating & solving problems, making decisions and implementing solutions) for Food Handling Environments	2 Days	13-14 October
FBQM11	ISO/IEC 17025:2017 Laboratory Management Systems - Internal Auditors Training Course	3 Days	19-21 October
FBFS03 - 01	Effective Good Manufacturing Practice (GMP) for Food and Beverage Manufacturing	3 Days	26-28 October
FBFS11-02	Managing Food Integrity: TACCP (Food Defence) and VACCP (Food Fraud) - Threat and Vulnerability Assessment Implementation for FSSC 22000 Version 5.1	3 Days	26-28 October
FBFS48	Food Safety Culture: Practical Implementation	2 Days	27-28 October
	November 2022		
FBFS05-01	Advanced HACCP Implementation Level 4	4 Days	1-4 November
FBQM12	Good Laboratory Practice (GLP) based on ISO/IEC 17025:2017 Laboratory Management System	2 Days	10-11 November
FBFS42	R638 Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972) Regulations Governing General Hygiene requirements for Food premises, the transport of food and related matters Including GMP	3 Days	16-18 November
FBQM11	ISO/IEC 17025 Method Validation & Uncertainty of Measurement(Analytical Chemistry or Microbiology)	4 Days	22-25 November
FBFS19-01	Internal Auditing of Food Safety Management Systems based on ISO 19011: 2018 for GMP, HACCP, ISO 22000 & FSSC 22000	3 Days	28-30 November
	December 2022		
FBFS13	ISO 22000:2018 Food Safety Management System Implementation	3 Days	7-9 December
FBFS02-04	FSSC 22000 Version 5.1 including Food Defence (TACCP) and Food Fraud (VACCP) Practical Implementation & Food Safety Culture Awareness	4 Days	12-15 December

Tentative Venues

Johannesburg: City Lodge Hotel, Corner Hill And Rivonia Roads, Morningside, Sandton
Durban: Three Cities, Urban Park Hotel, 60 Meridian Drive, Umhlanga Ridge.
Cape Town: City Lodge Hotel Victoria & Alfred Waterfront - Corner Dock and Alfred Roads, Waterfront
NB: Please advise us your preferred training venue and course dates on the registration form or by emails above
NB: Please note that all online courses are extended by a day
Tentative Dates: are subject to change depending on numbers of people registered for the training. A minimum number of 6 people is required.

Training can be arranged <u>in-house for 5 or more participants</u> at discounted price and this has an added advantage of practical application at the learner's workplace

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