

FoodBev International Consulting (Pty) Ltd
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Company Registration No. 2014/063827/07

Competence Profile: FoodBev International Consulting (Pty) Ltd

Global food demand is rising and increasingly food consumers are demanding value added, quality, safe and convenient food. This makes the food and beverage industry so exciting because people skills and knowledge play a pivotal role in creating value and product innovation. FoodBev International Consulting (Pty) Ltd endeavours to partner with and support the industry to realise operational excellence and production of safe food.

FoodBev International Consulting (Pty) Ltd is a South African registered company whose mission is to support food businesses to achieve operational excellence through tailored and innovative training and consultancy services. Our team consists of highly skilled and committed individuals with extensive knowledge and experience in Food Safety, Quality Management, Product Development, Project Management and Business Development. Our team of directors, staff and expert consultants comprises of Food Scientists; Food Technologists; Quality, Occupational Health & Safety, Environment and Agribusiness specialists with a wealth of experience and shared purpose to empower and improve the food industry in Africa. We endeavor to continually engage and work in partnership with food manufacturers, retailers, hospitality & catering, government bodies and non-governmental organizations within the African continent and beyond.

Our Expertise

We support businesses, provide consultancy and training (including bespoke courses to meet specific customer needs) in the following areas:

- Food Safety Management Systems, implementation and auditing (including Basic Food Safety & Personal Hygiene, Good Manufacturing Practice (GMP), GFSI Benchmarked Standards, BRC Global Standards, Prerequisite Programs (SANS 10049), HACCP (SANS 10330), ISO 22000, FSSC 22000, Food Defense (Threat Assessment Critical Control Point- TACCP), Food Fraud (Vulnerability Assessment Critical Control Point- VACCP), Good Catering Practices and Allergen Management for the Food Industry & Hospitality and catering industry, Internal Auditing and Lead Auditing.
- Supplier Risk Assessment, Approval & Auditing
- Abattoir Hygiene Management Systems & Retail Supply Chain Audits on Meat and Meat Products in supermarkets and wholesalers

- Cleaning & Disinfection (including practical demonstration)
- Food and Beverage Microbiology
- Occupational Health, Safety and Environmental Management
- Quality Management Systems and Internal Auditing (ISO 9001:2015, ISO 17020, ISO/IEC 17025:2017 & ISO 15189)
 - Pre-Audit Gap Analysis
 - Technical Compliance and System Auditing
 - Implementation Support (documentation) & Coaching
 - Preparation for Certification and Customer Audits
- Food Processing and Technology (Beverage, Meat, Dairy, Sugar, Honey, Bakery, Confectionery, Snacks, Canned food and Ready-to-use Therapeutic Foods)
- Business Management Consultancy (Performance Improvement, 5S Implementation, Lean Manufacturing & Process Excellence)
- Developing Effective Leadership & Management in Food Industry and Testing Laboratories
- Product Development
- Veterinary Imports and Exports of Animals and Animal Products

Previous and On-going Consultancy

1. Hazard Analysis Critical Control Point (HACCP) implementation Royal Swaziland Sugar Corporation, Swaziland, 29 July – 02 August 2019
2. Implementation of the GFSI Global Markets Programme in Zambia including providing mentorship to Zambian Bureau of standards (ZABS) food safety experts: The Government of the Republic of Zambia, Acting through the Ministry of Commerce, Trade and Industry (MCTI), Zambia Agribusiness and Trade Project (ZATP), Lusaka, Zambia, March 2019 - Ongoing Consultancy.
3. Consultancy on ISO22000:2018 Implementation Including Coaching & Mentoring, Royal Swaziland Sugar Corporation, Swaziland: March - April 2019. This is Ongoing Consultancy.
4. Coaching & Mentoring for Core Team (Food Safety Team and Plant Managers, including the Head Office team, and selected management staff from Retail and Security): GMP, HACCP, ISO22000, ISO/TS22002-1 Implementation Consultancy, Zambef Products Plc, Head office, Lusaka, Zambia. December 2018 - April 2019. This is Ongoing Consultancy.
5. Perform Food Safety Risk Assessment and Develop a Comprehensive Food Safety Plan For The Joburg Food Market: 12 June - 12 July 2018 (Ref: Mr Craig Pillay: +27 768463774; cpillay@joburgmarket.co.za).
6. ISO 22000:2018 Food Safety Management System Internal Auditing, Nicola-J Flavours & Fragrances (Pty) Ltd, Midrand, RSA, 10 September 2018.
7. SharePoint Documentation for Food Safety Management System: Training and Consulting, Zambef Products Plc, 3-7 September 2018.
8. SharePoint Documentation for Food Safety Management System: Training and Consulting, Zambef Products Plc, Head office, Lusaka, Zambia, 18-22 June 2018.

9. SharePoint Documentation for Food Safety Management System: Training and Consulting, Zambeef Products Plc, Head office, Lusaka, Zambia, 28-29 March 2018.
10. Managing Food Integrity: TACCP (Food Defense) Vulnerability Assessment (VACCP) Implementation: Training and Consultancy, Jumbo Brands, Johannesburg 2018.
11. 5S and Root Cause Analysis Implementation: Training and Consultancy. Tongaat Hulett, Xinavane, Mozambique, 2018 (on-going) Ref: Mr Sebastiao Unyai, Tel: +258 21 87 0005 +258 82 5870866 Email: Sebastiao.Unhai@tongaat.com
12. Food Safety Management System GMP, HACCP, FSSC 22000 & Internal Auditing Training and Consultancy in Implementation & Support, Zambeef, Lusaka, Zambia, 8 May 2017 – on-going (Ref: Mr Jones Kayawe: Cell: +260 977 999 221 Phone-Direct:+260 211 369 080; joneskc@zambeef.co.zm.
13. Export Certification - Nomageba Meats –2016-17, Midrand, South Africa (Company now certified) Ref: Mr Xolo Zulu, +27 736351843, +27 814163529, xolo@nomagebaholdings.co.za.
14. Basic Food Safety and Personal Hygiene – 2016, Nomageba Meats, Midrand, South Africa.
15. Good Manufacturing Practices (GMPs) – 2016, Nomageba Meats, Midrand, South Africa.

Previous Training by our Team

Food Safety Training

1. Implementation of Regulations Relating to the Labelling & Advertising of Foodstuffs on R146 of 2010 , Chateau Gateaux, Durban, 06 September 2019.
2. Advanced HACCP Implementation (Integrated with TACCP & VACCP Awareness) for Food and Beverage Manufacturing (For Managers and Food Safety Team) : Level 4, Chateau Gateaux, Durban, 02 – 05 September 2019.
3. Basic HACCP Awareness Level 2, Chateau Gateaux, Durban, 29 – 30 August 2019.
4. Food Safety Management requirements for FSA audit and audit process including practical implementation, Chateau Gateaux, Durban, 26 – 28 August 2019
5. Internal Auditing – Food Safety Management Systems based on FSA audit tool, Chateau Gateaux, Durban, 22 – 23 August 2019.
6. Food Safety Management requirements for FSA audit and audit process including practical implementation, Chateau Gateaux, Durban, 19 – 21 August 2019.
7. ISO 22000:2018 Food Safety Management System Implementation, Tshwane University of Technology, Pretoria, 19 – 21 August 2019.
8. FSSC 22000 implementation (including Food Defense - TACCP and Food Fraud – VACCP awareness) Royal Swaziland Sugar Corporation, Swaziland, 22 – 26 July 2019
9. Advanced HACCP Implementation (Includes: HACCP Implementation validation , verification and documentation integrated TACCP awareness and Food Safety Culture) Royal Swaziland Sugar Corporation, Swaziland, 27 – 31 May 2019
10. FSSC 22000 Awareness & Food Safety Culture (Including GMP, HACCP & ISO 22000. FSSC 22000 Certification Process) Royal Swaziland Sugar Corporation, Swaziland, 22 May 2019

11. Basic Food Safety Awareness & Personal Hygiene, Royal Swaziland Sugar Corporation, Swaziland, 21 & 23 May 2019
12. QA and QC in a Testing Laboratory, Graham Beck, Western Cape, South Africa 21 – 22 May 2019.
13. Effective Root Cause Analysis (Investigating & solving problems, making decisions and implementing solutions) for Manufacturing, Zambeef Products Plc, Lusaka, Zambia, 26 April 2019.
14. ISO 22000:2018 Food Safety Management System Implementation, Zambeef Products Plc, Lusaka, Zambia, 23-25 April 2019.
15. Basic Food Safety Awareness & Personal Hygiene. Train-the-Trainer, Zambeef Products Plc, Lusaka, Zambia, 01 March and 04 March 2019.
16. Food Safety Management System Internal Auditing, Zambeef Products Plc, Lusaka, Zambia, 26-28 February 2019.
17. FSSC 22000 - Managing Food Integrity: HACCP, TACCP & VACCP (Food Defense and Food Fraud) Awareness, Tongaat Hulett, Xinavane, Mozambique, 11-13 February 2019.
18. Effective Good Manufacturing Practices (GMP) for Maintenance, Tongaat Hulett, Xinavane, Mozambique, 06-08 February 2019.
19. Training of Trainers on food safety systems (GMP and HACCP) and Inspection Methods, Global Alliance for Improved Nutrition, (“GAIN”), Addis Ababa, Ethiopia, 18-22 December 2018.
20. Introduction to Lean and 5S Implementation, Tongaat Hulett, Mafambisse, Mozambique, 03-07 December 2018.
21. FSSC 22000 Version 4.1 combined with Managing Food Integrity: TACCP (Food Defence) and VACCP (Food Fraud) - Threats and Vulnerability Assessment Implementation, Blue Waters Hotel, Durban, South Africa, 27-30 November 2018.
22. Cleaning, Disinfection and Hygiene in Food Premises, CC Chickens Group (Pty) Ltd, Kroonstad, South Africa, 7 November 2018.
23. Apply Food Safety Practices in a Food Handling Environment, CC Chickens Group (Pty) Ltd, Kroonstad, South Africa, 6 November 2018.
24. Food safety training for CDC staff and partner organisations: Food Safety Awareness and Risk Mitigation for Investors. CDC Group plc, London, United Kingdom, 30 October 2018 - 01 November 2018.
25. WHO 5 Keys to Safer Food: Basic Food Safety & Personal Hygiene, City of Cape Town, Cape Pillars Boutique Hotel, Cape Town, 10-11 October 2018.
26. Managing Food Integrity: TACCP (Food Defense) and VACCP (Food Fraud) - Threats and Vulnerability Assessment Implementation for FSSC 22000 Version 4.1, Tongaat Hulett, Mafambise, Mozambique, 12-14 September 2018.
27. ISO 22000:2018 Food Safety Management System Implementation, Nicola-J Flavours & Fragrances (Pty) Ltd, Midrand, RSA, 04-06 September 2018.
28. Food Safety Systems Internal Auditing for FSSC 22000, Pretoria, 13-14 August 2018.
29. Effective Problem Solving (Root Cause Analysis) for Manufacturing, Tongaat Hulett, Xinavane, Mozambique, 06-10 August 2018.

30. FSSC 22000 Version 4.1 Practical Implementation including Food Defense (TACCP) and Food Fraud (VACCP) Awareness, Pretoria, 06-08 August 2018.
31. Managing Food Integrity: TACCP (Food Defense) Vulnerability Assessment (VACCP) Implementation, Jumbo Brands, Johannesburg, 24-27 July 2018.
32. FSSC 22000 Version 4.1 Practical Implementation including Food Defense (TACCP) and Food Fraud (VACCP) Awareness , Cranbrook Flavors, Johannesburg, 20-22 June 2018.
33. Food Safety Systems for fortified wheat flour and edible oil producers, funded by the Global Alliance for Improved Nutrition, (“GAIN”), Addis Ababa, Ethiopia, 11-15 June 2018.
34. Listeria Prevention and Control including implementation of GMP in Food Processing and other Food Handling Facilities. HPCSA Accredited: 17 General CEUs (Level 1). Health & Social Development, City of Ekurhuleni Metropolitan Municipality, Alberton, Johannesburg, 29-31 May 2018.
35. Listeria Prevention and Control including implementation of GMP in Food Processing and other Food Handling Facilities, Fourie's Poultry Farms (Pty) Ltd, t/a Chubby Chick, Potchefstroom, South Africa, 24-26 April 2018.
36. FSSC 22000 (Version 4.1) including Food Defense (TACCP) and Food Fraud (VACCP) Implementation, Tongaat Hulett, Xinavane, Mozambique, 14-16 March 2018.
37. Optimize a quality management system in a food or sensitive consumer product chain - US ID: 119798. HPCSA Accredited: 25 General and 5 Ethics CEUs (Level 1). Health & Social Development, City of Ekurhuleni Metropolitan Municipality, Alberton, Johannesburg: 19-23 February 2018.
38. Managing Food Integrity: TACCP (Food Defense) and VACCP (Food Fraud) Implementation, Royal Swaziland Sugar Corporation, Swaziland: 07-09 March 2018.
39. HACCP Awareness for Senior Managers – Zambef Products Plc, Lusaka, Zambia, 11 December 2017.
40. Advanced HACCP Implementation Level 4 (For Food Safety Managers and Food Safety Team) - Zambef Products Plc, Lusaka, Zambia, 12-15December 2017.
41. Managing Food Integrity: TACCP (Food Defence) & VACCP (Food Fraud) Introduction and Implementation, Durban, South Africa, Public Course. 27-29 November 2017.
42. Effective Good Manufacturing Practices (GMP/PRPs) and HACCP Level 2- United National Brewery (Khangella Plant), Congella, Durban, RSA 22-24 November 2017.
43. FSSC 22000 Food Safety Management System Implementation (Version 4) – Tongaat Hulett, Mafambisse, Mozambique, 1-3 November 2017.
44. Effective Good Manufacturing Practices (GMP/PRPs) and HACCP Level 2- Tongaat Hulett, Mafambisse, Mozambique, 30-31 October 2017.
45. Effective Good Manufacturing Practices (GMP/PRPs) and HACCP Level 2 for beverage industry – United National Brewery (Tlokwe and Phelindaba Plants), 10-13 October and 24-26 October 2017.
46. FSSC 22000 Food Safety Management System Implementation (Version 4) – Including introduction to Food Defence (TACCP) and Food Fraud (VACCP) -The Coca Cola Company, Africa Technical Centre (ATC), Global Quality Analytical Service, Midrand, South Africa, 11-13 September 2017.

47. Effective Good Manufacturing Practices, (GMP)/(PRPs) & Basic HACCP Level 2, The Coca Cola Company, Africa Technical Centre (ATC), Global Quality Analytical Service, Midrand, South Africa, 4-6 September 2017.
48. Food Safety Management Systems – GMP, HACCP, FSSC 22000, TACCP/VACCP Awareness for Senior Managers – Zambeef Products Plc, Lusaka, Zambia, 8 August 2017.
49. Effective Good Manufacturing Practices (GMP) and HACCP level 2 – Zambeef Products Plc, Lusaka, Zambia, 9-12 August 2017.
50. FSSC 22000 Food Safety Management System Implementation (Version 4) - Including introduction to Food Defence (TACCP) and Food Fraud (VACCP) – 25-27 July 2017, Johannesburg, South Africa
51. Salmonella Control in Ready-to-Use Therapeutic Foods, funded by the Global Alliance for Improved Nutrition, (“GAIN”), Malawi, Lilongwe, 27-28 June 2017; Blantyre, 29-30 June 2017.
52. FSSC 22000 Food Safety Management System Implementation (Version 4) - Including introduction to Food Defence (TACCP) and Food Fraud (VACCP) – 4-6 April 2017, Johannesburg, South Africa
53. ISO 22000 Internal Audit training course for the Factory Supervisors 8-10 February 2017 & 13-15 February 2017 –Tongaat Hulett, Xinavane, Mozambique.
54. ISO 22000 Food Safety Management System and Internal Auditing for Managers - 2016, Tongaat Hulett, Mafambisse, Mozambique
55. ISO 22000 Food Safety Management System and Internal Auditing for Managers - 2016, Tongaat Hulett, Xinavane, Mozambique
56. Good Manufacturing Practices (GMP), HACCP TACCP Awareness –11-14 August 2015, Tongaat Hulett, Xinavane, Maputo, Mozambique
57. Good Manufacturing Practices (GMP), HACCP TACCP Awareness – 28 Sept to 2 October 2015, Tongaat Hulett, Mafambisse, Beira, Mozambique
58. Advanced HACCP Implementation TACCP Awareness – 14-18 December 2015 Tongaat Hulett, Mafambisse, Beira, Mozambique
59. Basic Food Safety and Personal Hygiene – 1-2 October 2015, Tongaat Hulett, Mafambisse, Mozambique
60. HACCP Pre-requisite Programmes, Advanced HACCP Implementation Integrated TACCP – Urban Park 3 Cities Hotel, Durban, 22-26 June 2015
61. Implementation of HACCP (5 day course), 2000, Small dairy industry in Zimbabwe – Harare, Zimbabwe
62. HACCP principles and application, 2000, Food Safety Forum, Ministry of Health and Children Welfare, Kadoma, Harare
63. HACCP system as a component of a food safety management system, 1999, Food Industry Association, University of Zimbabwe.
64. Concepts of food processing, handling, safety and hygiene, 2001- Women in Science and Technology, Harare, Zimbabwe
65. A review of food poisoning and food spoilage bacteria 1999, Food Industry Association, University of Zimbabwe.

Quality Management Training

66. ISO 9001:2015 Quality Management System Implementation, The Coca Cola Company, Africa Technical Centre (ATC), Global Quality Analytical Service, Midrand, South Africa, 23-25 August 2017
67. ISO 9001:2015 Quality Management System Introduction, The Coca Cola Company, Africa Technical Centre (ATC), Global Quality Analytical Service, Midrand, South Africa, 22 August 2017

5S and Lean Manufacturing / Root Cause Analysis Training

68. Introduction to Lean and 5S Implementation, Tongaat Hulett, Mafambise, Mozambique, 3-7 December 2018
69. Introduction to Lean and 5S Implementation, Tongaat Hulett, Mafambise, Mozambique, 17-21 September 2018
70. Effective Problem Solving (Root Cause Analysis) for Manufacturing Tongaat Hulett, Xinavane, Mozambique, 27 – 29 June 2018
71. Introduction to Lean and 5S Implementation for Supervisors, Tongaat Hulett, Xinavane, Mozambique, 9-11 May 2018
72. Introduction to Lean and 5S Implementation for Senior Managers, Tongaat Hulett, Xinavane, Mozambique, 19-23 March 2018
73. Introduction to Lean and 5S Implementation for Senior Managers, Tongaat Hulett, Xinavane, Mozambique, 12-16 February 2018

Laboratory Management Systems Courses

74. Advanced Laboratory Supervision and Management, Durban, 16-17 July 2018
75. Managing Performance and Productivity in the Laboratory, Durban, 12 July 2018
76. ISO/IEC 17025:2017 Laboratory Management System Transition, Gerotek, Pretoria, 11-12 June 2018 and 26-27 June 2018
77. ISO/IEC 17025:2017 Implementation and Laboratory Accreditation, Gerotek , Pretoria West, 13-15 June 2018
78. ISO/IEC 17025:2017 Laboratory Management System Transition, Gerotek, Pretoria, 11-12 June 2018
79. ISO/IEC 17025 Laboratory Management Systems Internal Auditing - Royal Swaziland Sugar Corporation, Mhlume Sugar Estate Plant, Swaziland 15-16 November 2017
80. Analytical Chemistry Methods Validation- Royal Swaziland Sugar Corporation, Mhlume Sugar Estate Plant, Swaziland 13-14 November 2017
81. ISO/IEC 17025 Laboratory Management System Gap Assessment - Royal Swaziland Sugar Corporation, Mhlume Sugar Estate Plant, Swaziland 07-08 November 2017
82. ISO/IEC 17025 Laboratory Management Systems Internal Auditing. Africa Technical Centre (ATC), Midrand, South Africa, 18-19 September 2017
83. Best Laboratory Management Practices, Department of Waste Management, Gaborone, Botswana, 29-30 August 2017

84. ISO17025 Internal Auditing for Laboratories – 2016, Johannesburg, South Africa
85. ISO/IEC 17025 and Laboratory information management system (LIMS)- 2016, Kitwe, Zambia
86. ISO/IEC 17025 Internal Auditing for laboratories – 2016, Kampala, Uganda
87. ISO/IEC 17025 & Laboratory Information Management System (LIMS) – 2016, Windhoek, Namibia
88. ISO/IEC 17025 Internal Auditing for Laboratories – 2016, Accra, Ghana
89. Advanced Laboratory Supervision and Management – 2016, Nairobi, Kenya
90. ISO/IEC 17025 Laboratory Management System and Internal auditing - 2016, Northern Cape Provincial Veterinary, Services, Kimberly, South Africa
91. Laboratory Management System based on ISO/IEC 17025, 2005-2009, Agriculture Research Council, Pretoria, South Africa
92. Advanced Laboratory Quality Management System based on ISO/IEC17025:2005, 27-29 March 2017, Royal Swaziland Sugar cooperation, Swaziland
93. Advanced Laboratory Supervision and Management – 27 February – 01 March 2017, Mauritius
94. Advanced Laboratory Supervision and Management – 2016, Durban, South Africa
95. Monitoring & Safety of Lab & Lab Equipment, 2015, Nairobi, Kenya
96. Leadership, management & supervisory skills for laboratory personnel, 2014, Cape Town, South Africa
97. Laboratory Safety Management Course, 2014, Windhoek, Namibia

Microbiology Training

98. New Techniques & Approaches to Food Microbiology, Phoenix Beverages , Mauritius, 26-27 March 2018
99. Advanced Practical Microbiology – Aspen Pharmacare, Port Elizabeth, South Africa, 29-30 January 2018
100. Method Validation for Microbiologists, Port Louis, Mauritius, 14-15 August 2017
101. Microbiology Master Class – 2016, Fairfield Dairy, Howick, South Africa
102. Microbiology Master Class – 2016, Famous Brands, Midrand, South Africa
103. Food & Airborne Fungi and Mycotoxins, 2015, Accra, Ghana
104. Internal Quality Control in Microbiology Laboratories, 2015, Manzini, Swaziland
105. Beverage Manufacturing Plant Microbiology and Food Safety Management, 2014, Johannesburg, South Africa for the Coca Cola Company Plant Laboratory Program (PLP)
106. Food Safety Systems & Microbiology Special Investigations/trouble shooting at Coca Cola Beverage plants in Africa, 2009-2014 (previous experience of Director)
107. Microbiology of Sensitive Beverages, 2012, Delta, Harare, Zimbabwe
108. Beverage Microbiology Certification program for Coca Cola Bottlers, Lagos, Nigeria, 2011

Other Training

109. Chairing effective meetings, 2016, Rustenburg, South Africa

110. Chairing effective meetings, 2015, Krugersdorp, South Africa

Directors & Consultants Profiles

Mrs. Kotsanayi Katsande

MAppSc (Food Technology), B-Tech (Applied Biology & Biochemistry), TQM, EDP

Director: Training and Talent Management

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Mrs. Kotsanayi (Kotsa) Katsande is a Food Scientist who is passionate about improving food safety, quality and good business management & leadership in Africa. She is a founding Director of FoodBev International Pty Ltd (www.foodbevconsult.co.za) and holds the position of Training and Talent Management Director. In her previous professional positions and current position in FoodBev international Consulting, Kotsa has conducted several trainings for Food Companies and Testing Laboratories in South Africa, Kenya, Ghana, Botswana, Nigeria, Mozambique, Zimbabwe, Zambia, Malawi, Namibia, Uganda, Mauritius and Swaziland on; Quality Control and Quality Assurance; Food Safety and Personal Hygiene; Good Manufacturing Practice (GMP); Food Safety Systems based on Hazard Analysis Critical Control Point (HACCP), ISO22000 and FSSC 22000; Quality and Food Safety Internal Auditing; TACCP (Food Defence) & VACCP (Food Fraud), Laboratory Quality Management System based on ISO/IEC17025&ISO 15189; Food Microbiology (Spoilage and Food poisoning bacteria and Foodborne Fungi and Mycotoxins); and Business Management & Leadership. Kotsa holds a Master's degree in Applied Sciences (Food Technology) and a Bachelor of Technology degree (Applied Biology and Biochemistry) as well as a certificate in Executive Development Program and professional qualifications in Total Quality Management and Food Safety Management. She has over 20 years work experience as a Food Scientist, University Lecturer, Quality Manager, R&D Manager and as Senior Microbiologist, Subject Matter Expert (Microbiology) and Operational Microbiologist for the Global Coca Cola company responsible for East, West and Southern Africa. Her work experience also includes working for Queensland Health Scientific Services, Australia, Agricultural Research Council of South Africa (Onderstepoort Research Institute), The Global Coca-Cola Company based in South Africa, Government Medical & Analytical Laboratory, Pork processing & canning and Dairy processing private companies.

Dr Tendai Charles Katsande

BSc, BVSc, MVSc

Food Safety Management/ Veterinary Senior Consultant

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Dr Charles Katsande is the Chairman of FoodBev International Consulting (Pty) Ltd. Dr Katsande is a Veterinary Doctor by training and a business entrepreneur by passion and experience. Charles was involved in the founding of Impact Research International Pty Ltd (www.impact-research.com) in 2006 (currently hold position of Finance Director and Agriculture and rural development Director since its inception). In 2014 Charles was involved in the founding and establishment of FoodBev International Pty Ltd (www.foodbevconsult.com). Since its inception FoodBev has conducted several trainings and consultancy in Food Companies and Testing Laboratories in South Africa, Zambia, Kenya, Ghana, Mozambique, Zimbabwe, Namibia, Mauritius and Swaziland. Charles has extensive experience in training and consultancy in the Food Safety Management Systems and Testing Laboratories Quality Management systems in the following areas: ISO/IEC 17025; ISO 15189, GMP, ISO 22000, FSSC 2200, HACCP, TACCP, HARPC, BRC, Food Safety Culture, Hygiene Management Systems (HMS) and Hygiene Assessment System (HAS) and ZA Certification of food exporters in South Africa. Charles is passionate about developing small and big business to meet their business objectives and development of human resources technical capacity.

Dr Katsande has worked in the Veterinary Services for more than 20 years. He has a BSc (Biochemistry honours) degree, a BVSc degree and a Master of Veterinary Science degree from the University of Queensland, Australia. Charles also has extensive experience in veterinary diagnostics and research, animal health & production and quality management systems in veterinary services. He has keen interest *Empowering & Inspiring Excellence* in Food Safety and is instrumental in disseminating this knowledge to Veterinary Public Health practitioners in abattoirs in Gauteng Province, South Africa. Charles is also passionate about hygienic processing of meat and meat products to ensure safe consumption by the public. He is actively involved in setting up and monitoring of hygiene management systems in the meat processing industry. He is also involved in running veterinary public health research projects on hygiene monitoring and microbiological validation studies in abattoirs in Gauteng Province South Africa.

Mr Johnson Bungu

MBA, BSc (Agriculture and Natural Resources), CIS

Senior Agriculture Consultant (Agronomy, GLOBALGAP Audits, BONSUCRO)

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Mr Johnson Bungu is a senior Agriculture consultant at Foodbev International Consulting. He has a wealth of experience in marketing, sales, lobby and advocacy and value chain analysis to facilitate exports by smallholder farmers; strategic management and planning, program and project

development, financial analysis, budgeting, monitoring and evaluation, training facilitation, report writing, and regional commodity associations formation.

Johnson has been involved in facilitating the participation of smallholder farmers in the value chains of different commodities and ensuring market linkages for the local and export markets. This focus was on citrus for exports to Russia, Europe and the Middle East as well as the local market. This involved GLOBALGAP audits for the Estate from which the fruit was produced. For Cotton this has been facilitating the certification of smallholder farmers and the gin to the Better Cotton Standard which is the sustainability standard for the production of cotton. With regards to sugarcane he is involved in the benchmarking and endorsement of the Sustainable Sugarcane Farm Management System (SUSFARMS) to the globally recognized sustainability standard BONSUCRO. These standards will be key for increased intra-regional trade of these commodities following the end of the EU quotas in October, 2017 and the progress towards the Continental Free Trade Area (CFTA).

Johnson's relevant country specific experience include:

- Regional commodity association for cotton involving the following countries: Madagascar, Malawi, Mozambique, Tanzania, Zambia, Zimbabwe and South Africa,
- Regional commodity association for grains involving the following countries: Malawi, Mozambique, South Africa, Swaziland, Tanzania, Zambia and Zimbabwe
- Regional commodity association for livestock involving the following countries: Botswana, Lesotho, Malawi, Namibia, South Africa, Tanzania, Zambia and Zimbabwe
- Regional commodity association for oilseeds involving the following countries: Malawi, Swaziland, South Africa, Tanzania, Zambia and Zimbabwe

Mr Daniel Mawela

Masters Business Administration (MBA): University of South Africa, BTech: Industrial Engineering (NMMU), National Diploma: Industrial Engineering (PE Technikon)

Senior Consultant: Quality Management

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Mr. Daniel Mawela is an Industrial Engineer by profession and is a Senior Consultant for FoodBev International Consulting (Pty) Ltd in Quality Management. He will be the Project Leader for this project. Daniel is also the Managing Director of Thandela Consulting (Pty) Ltd, an Industrial Engineering Lecturer at Tshwane University of Technology and he was previously a Technical Assessor with SANAS (South Africa National Accreditation System) and E – Tutor with Unisa Department of Industrial Engineering. Daniel holds a Masters degree in Business Administration (MBA) from University of South Africa, BTech: Industrial Engineering (NMMU), National Diploma: Industrial Engineering (PE Technikon). He has rounded work experiences in academia, petrochemical, Rail, automobile industries and consulting in differing management systems. Daniel has consulted in different companies in South Africa that requires different ISO certifications (e.g.

ISO 9001, ISO 14001, ISO 45001, Laboratories, Inspection Bodies, certification etc. He has also assessed different certification bodies in South Africa and abroad.

Daniel has previously worked for Sasol in Secunda (Sasol Mining and Sasol Technology), Transnet rail engineering in Uitenhage, Volkswagen of South Africa in Uitenhage, General Motors of South Africa in Port Elizabeth, SEDA in Port Elizabeth, Cullinan Industrial Porcelain in Olifantsfontein. He is currently registered with Engineering Council of South Africa (ECSA) as a Professional Engineering Technologist and with SAATCA as a Lead Auditor Quality Management. He is also a Senior Member of South African Quality Institute (SAQI) and an associate member of South African Institute of Industrial Engineers. He was a standardisation committee member of South African Bureau of Standard (SABS). He is currently a Moderator/Reviewer and Interviewer of Professional engineering Technologist/Technician from diverse engineering disciplines.

Dr Lesley Macheka

PhD Food Quality and logistics Management, MSc Food Quality Management, BSc Honours Biological Science.

Senior Food Safety Consultant, Lecturer and Researcher

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Dr Macheka is a senior consultant at Foodbev International Consulting. He is an experienced researcher, trainer and consultant in the field of food quality management, food safety, food logistics, and postharvest management. Besides researching on these topics, Lesley has been a university lecturer and has taught these topics for the past seven years, both at undergraduate and postgraduate level. Lesley also has five years working experience in the government and private sector as a senior quality assurance officer in the grain industry and as a researcher at a plant protection institution in Zimbabwe. He has also been involved in various consultancy projects for the United Nations (UN) organisations such as FAO and WFP. Lesley has also trained several food companies in Zimbabwe on implementation of food safety management systems, such as HACCP and ISO 22000. He has published nine scientific articles in high impact journals, such as Food Control (Impact Factor 3.8). Lesley holds several qualifications: BSc Honours Biological Sciences (University of Zimbabwe), MSc Food Quality Management (Wageningen University, Netherlands), PhD Food Quality and Logistics Management (Wageningen University, Netherlands), certificate Food Safety, Quality Assurance and Risk Analysis (Ghent University, Belgium), and several other certificates.

Mr. Settie Zuweni

BSc (Food Science & Technology), Certification Auditor

Technical & Training Senoir Consultant

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Mr Settie Zuweni is the Technical & Training Consultant at FoodBev International Consulting. He holds BSc Degree in Food Science and Technology obtained in 2000. Settie is a qualified specialist facilitator and certification auditor. His areas of expertise include Food Safety (HACCP advanced level, ISO 22000/FSSC 22000), Health and Safety (OHSAS 18001), Environment (ISO 14001) and Quality Management Systems (ISO 9001:2015). During his 17 year career Settie has gained much experience in systems implementation and auditing and has obtained other qualifications in food management systems, packaging and auditing that include:

- ISO 22000/FSSC 22000 Food Safety Management System Lead Auditor
- ISO 22000: 2005 Food Safety Management Implementation
- FSSC 22000(Food Safety) Implementation
- Evaluators Qualification in Packaging Technology (EQIPT)
- First Line Managing Skills Programme
- OHSAS 18001:2007 Implementation (Certificate) NQF 6
- Environmental Law (Certificate) NQF 6
- OHS Law (Certificate) NQF 6
- ISO 9001:2008 Implementation (Certificate) NQF 6
- ISO 14001:2004 Implementation (Certificate) NQF 6
- Integrated Systems Implementation (ISO 9001, ISO 14001 and OHSAS 18001) (Certificate) NQF 6
- ISO 14001:2004 Lead Auditor (Certificate) NQF 6
- ISO 9001:2008 Lead Auditor (Certificate) NQF 6
- OHSAS 18001:2007 Lead Auditor (Certificate) NQF 6

Settie is passionate about contributing to the society and industry as well as sharing knowledge and experiences gained during his association with various organisations in the food industry for the past 17 years. He has previously worked for various companies that include Fresca Holdings (3 years), Kirstenbosch Tea Room/Bakery (4 years), Peninsula Beverages (Coca Cola) (5 years), Procert Southern Africa Certification and Training (5 years). Settie has contributed immensely to the development of systems in various organisations.

In addition, he is registered with the South African Council for Natural Scientific Professions (SACNASP) as a certificated natural scientist.

Ms Chiedza Erita Mukazi

Bachelor of Technology (Honours) Degree in Food Science and Technology

Marketing and Technical Consultant

Email: chiedza@foodbevconsult.co.za

Ms Chiedza Erita Mukazi is a marketing and technical consultant at FoodBev International Consulting. She holds a Bachelor of Technology (Honours) Degree in Food Science and Technology obtained in 2009. Chiedza is an experienced Food Scientist, with skills in the area of quality and food safety system implementation and management. She has experience in writing and reviewing policies, procedures, forms, process flow diagrams and in production control, hygiene inspections, product development and Labelling. Chiedza has also experience in implementing and auditing management systems including ISO 9001, ISO 22 000 and HACCP management systems and performing FSA audits. Her work experience includes working for Foodmakers (2014 – 2016) as a Food Safety Manager, Rudesheim Meats (2012-2013) as a Quality Control Manager, The Friends Bakery and German Butchery Kya Sands in Quality and Food Safety Management. She is a member of the South African Association of Food Science and Technology (SAAFoST) and her current field of study is International Food law.

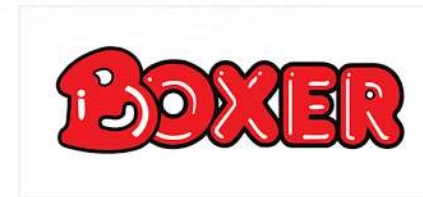
FoodBev International Consulting References

Training & Consultancy References

Company	Contact Person	Contact Number	Email	Position	Work done	When
The Joburg Food Market	Mr Craig Pillay	+27 768463774 +27 11 992 8051	cpillay@joburgmarket.co.za	Quality Assurance Manager	Perform Food Safety Risk Assessment and Develop a Comprehensive Food Safety Plan	12 June - 12 July 2018
City of Ekurhuleni Metropolitan Municipality, Alberton, Johannesburg	Mr Jerry Chaka	Tel: 011 999 2969/70	Jerry.Chaka@ekurhuleni.gov.za	Divisional Head Environmental Health (Corporate)	Listeria Prevention and Control Training	Feb and May 2018
	Mr Sibusiso Madlala	Tel: 011 999 2968	Sibusiso.Madlala@ekurhuleni.gov.za	Health and Social Development Department	Quality Management System Training	
Tongaat Hulett, Açucareira de Xinavane, Maputo, Mozambique	Mr John Nel	+258 21 870005/7 Ext 3114 +258 84 301 9422	John.Nel@tongaat.com	Training Manager, Xinavane, Mozambique	GMP, HACCP, ISO 22000 and Internal Auditing Training	June 2015 to current
	Mr Sebastiao Unhai	+258 21 87 0005 +258 82 5870866	Sebastiao.Unhai@tongaat.com	Quality Assurance Manager	5S Implementation Root Cause Analysis	
Tongaat Hulett, Mafambisse, Beira, Mozambique	Ms Lurdes Chale	+258 840683713	lurdes.chale@mafambisse.co.mz lurdesc10@yahoo.com.br	Food Safety Manager	GMP, HACCP, ISO 22000 and Internal Auditing Training	September 2015 - current
GAIN - Global Alliance for Improved Nutrition 1st Floor, Churchill House, 142/146 Old Street, London EC1V 9BW Registered office: Rue de Vermont	David Morgan	+44 (0)7867 475400	dmorgan@gainhealth.org	Senior Technical Specialist Quality & Safety	Training: Salmonella Control in ready-to-use therapeutic foods (RUTFs), in Lilongwe and Blantyre, Malawi	27 – 30 June 2017

37-39, CH-1202 Geneva, Switzerland						
Zambeef Products Plc Plot 4970, Manda Road Industrial Area Private Bag 17, Woodlands, Lusaka.	Jones C. Kayawe Brina Himunzowa	Cell: +260 977 999 221 Phone-Direct:+260 211 369 080 +260 974779112	joneskc@zambeef.co.zm brinah@zambeef.co.zm	Head: Environment and Technical Services Food Safety Manager	Food Safety Management System: GMP, HACCP, FSSC 22000 Gap Analysis and Consultancy in implementation & support including training towards FSSC Certification	May 2017 – May 2018
Nomageba Meats Unit 6, Eastside Corporate Park, 807 Richards Drive, Midrand, Johannesburg	Ms Noma Zulu	+27 60 9609588	noma@nomagebaholdings.co.za	Director	ZA Export Certification HACCP Implementation and Certification	October 2015 – February 2017
Nomageba Meats	Mr Xolo Zulu	+27 736351843	xolo@nomagebaholdings.co.za	Quality Manager	GMP HACCP Training	November 2015 – February 2016
CC Chickens Group 12th Ave, Kroonstad, 9500	Ms IzahneHattingh	+27 562121041 +27 718687015	ihattingh@ccchickens.co.za	Quality Manger	FSSC 22000 TACCP/VACCP Training	April 2017
Northern Cape Department of Agriculture 7 Elliot Street, Kimberly, 8300	Dr Wonderful Shumba Dr S Dube	+27 53 839 7824; +27 60 5693384 +27 87 630 0349 +27 78 629 8545	wonderfulshumba@yahoo.com smoyodube@gmail.com sdube@ncpg.gov.za	Deputy Director: Laboratory Manager,	Food Safety Laboratory Testing (ISO 17025 Training)	January 2016
Jumbo Foods	Ms Pamela Chinyema	Cell: +27 67 046 7271 / Office: +27 11 252544 /	tqm2@jumbobrands.co.za pamchinyemba@gmail.com	Food Technologists	FSSC 22000 TACCP/VACCP Training	April 2017

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