



**FoodBev International Consulting Course Fees - 2020**

Course	Duration	Cost per delegate	Group of 3 or more*	In-house for 5 or more**	Online Training cost per delegate***
<b>Food Safety Management Systems</b>					
<b>Accredited Food Safety Management - Skills Programmes (FoodBev SETA Accreditation number is 587/00176/1900)</b>					
Good Manufacturing Practices as a Prerequisite for HACCP (NQF Level 3, 13 Credits)	2 Days	R 6,000	R 5,500	R 5,000	R 2,500
The Basics for Food Handlers (Basic Food Safety & Personal Hygiene) (NQF Level 2, 13 Credits)	2 Days	R 6,000	R 5,500	R 5,000	R 2,500
Apply Food Safety Practices in a Food Handling Environment (NQF Level 1, 12 Credits)	1 Day	R 2,500	R 2,500	R 2,300	R 1,500
HACCP for Supervisors (NQF Level 3, 19 Credits)	2 Days	R 6,000	R 5,500	R 5,000	R 2,500
Conduct HACCP Studies and Internal Audits within a Quality and Food Safety Management System (NQF Level 5, 20 Credits)	5 Days	R 9,500	R 9,000	R 8,000	R 4,000
Compile a HACCP Study (NQF Level 4, 32 Credits)	3 Days	R 7,500	R 6,800	R 6,500	R 3,500
Supplier Quality Assurance and Supplier Audit (NQF Level 5, Credit 16)	2 Days	R 6,000	R 5,500	R 5,000	R 2,500
<b>Non - Accredited Food Safety Courses</b>					
Basic Food Safety & Personal Hygiene for the Catering and Hospitality Industry	1/2 Day	-	-	R750 **	R400
Basic Food Safety & Personal Hygiene for Food & Beverage Manufacturing	1/2 Day	-	-	R750 **	R400
WHO 5 Keys to Safe Food: Basic Food Safety & Personal Hygiene	2 Days	R 6,000	R 5,500	R 5,000	R2,500
Effective Good Manufacturing Practice (GMP) Combined with Basic HACCP Awareness Level 2 for Food and Beverage Manufacturing	3 Days	R 7,500	R 6,800	R 6,500	R 3,500
Effective Good Manufacturing Practices (GMP) for Food and Beverage Manufacturing based on ISO/TS 22002-1	2 Days	R 6,000	R5,500	R5,000	R2,500
Effective Good Manufacturing Practice (GMP) for Food and Beverage Manufacturing	2 Days	R 6,000	R 5,500	R 5,000	R2,500
Food Safety Systems Internal Auditing for GMP	2 Days	R 6,000	R 5,500	R 5,000	R2,500
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	2 Days	R 6,000	R 5,500	R 5,000	R2,500
Basic HACCP Awareness - Level 2	2 Days	R 6,000	R 5,500	R 5,000	R2,500
Advanced HACCP Implementation (Integrated with TACCP & VACCP Awareness) for Food and Beverage Manufacturing: Level 4	4 days	R 8,500	R 8,100	R 7,000	R4,500
ISO 22000 Food Safety Management Systems Awareness for Senior Managers	1 Day	R 2,500	R 2,500	R 2,300	R 1,500
ISO 22000:2018 Food Safety Management System Transition Course	2 Days	R 6,000	R 5,500	R 5,000	R2,500
ISO 22000:2018 Food Safety Management System Implementation	3 Days	R 7,500	R 6,800	R 6,500	R 3,500
FSSC 22000 Version 5 Food Safety Management System Transition Course	2 Days	R6,000	R5,500	R5,000	R2,500
FSSC 22000 Version 5 Including Food Defence (TACCP) and Food Fraud (VACCP) Practical Implementation	4 Days	R 8,500	R 8,100	R 7,000	R4,500
Managing Food Integrity: TACCP (Food Defence) and VACCP (Food Fraud) – Threat and Vulnerability Assessment Implementation for FSSC 22000 Version 5	3 Days	R 7,500	R 6,800	R 6,500	R 3,500

Courses	Duration	Cost per delegate	Group of 3 or more*	In-house for 5 or more**	Online Training cost per delegate***
Food Safety Assessment (FSA) Standard Implementation and audit process	3 Days	R 7,500	R 6,800	R 6,500	R 3,500
Roles & Responsibilities of a HACCP Team Leader	1 Day	R 2,500	R 2,500	R 2,300	R 1,500
BRC Global Standard for Food Safety - Issue 8 Plus TACCP Awareness	2 Days	R 6,000	R 5,500	R 5,000	R2,500
Validation & Verification of a HACCP System	2 Days	R 6,000	R 5,500	R 5,000	R2,500
Internal Auditing of Food Safety Management Systems based on ISO 19011: 2018 for GMP, HACCP, ISO 22000, FSSC 22000, BRC & FSA standards	2 Days	R 6,000	R 5,500	R 5,000	R2,500
Effective Good Catering Practices (GCP) for the Catering and Hospitality Industry based on ISO/TS 22002-2	2 Days	R6,000	R5,500	R5,000	R2,500
Effective Good Catering Practices (GCP) for the Catering and Hospitality Industry	2 Days	R 6,000	R 5,500	R 5,000	R2,500
Effective Good Catering Practices (GCP) Combined with Basic HACCP Awareness Level 2 for the catering and Hospitality Industry	3 Days	R 7,500	R 6,800	R 6,500	R 3,500
Supplier Quality Assurance (SQA) & Supplier Audit	2 Days	R 6,000	R 5,500	R 5,000	R2,500
Implementation of the GFSI Global Market Programme (FSSC Development Programme) - Manufacturing for Micro, Small and Medium Enterprises (MSMES)- Basic Level	2 Days	R 6,000	R 5,500	R 5,000	R2,500
Implementation of the GFSI Global Market Programme (FSSC Development Programme) - Manufacturing for Micro, Small and Medium Enterprises (MSMES)- Intermediate Level	2 Days	R 6,000	R 5,500	R 5,000	R2,500
Implementation of the GFSI Global Markets Programme Primary Production for Micro, Small and Medium Enterprises (MSMES)- Basic Level	2 Days	R 6,000	R 5,500	R 5,000	R2,500
Implementation of the GFSI Global Markets Programme Primary Production for Micro, Small and Medium Enterprises (MSMES)- Intermediate Level	2 Days	R 6,000	R 5,500	R 5,000	R2,500
GFSI - FSSC Development Programme Awareness for Micro, Small and Medium Enterprises (MSMES) for Senior Managers and Business Owners	1 Day	R 2,500	R 2,500	R 2,300	R 1,500
Global Good Agricultural Practices (Global G.A.P) Implementation - GFSI Recognised certification Programme	3 Days	R 7,500	R 6,800	R 6,500	R 3,500
Effective Cleaning, Sanitizing, Disinfection and Hygiene in Food Premises	2 Days	R 6,000	R 5,500	R 5,000	R2,500
Managing Allergens in Food and Beverage Manufacturing	2 Days	R 6,000	R 5,500	R 5,000	R2,500
Managing Allergens in the Catering and Hospitality Industry	1 Day	R 2,500	R 2,500	R 2,300	R 1,500
Implementation of Regulations Relating to the Labelling & Advertising of Foodstuffs on R146	2 Days	R 6,000	R 5,500	R 5,000	R2,500
<b>Laboratory Management System</b>					
ISO/IEC 17025:2017 Laboratory Management Systems Implementation and Laboratory Accreditation including internal auditing	5 Days	R 9,500	R 9,000	R 8,000	R5,000
ISO/IEC 17025:2017 Laboratory Management Systems Implementation and Laboratory Accreditation	3 Days	R 7,500	R 6,800	R 6,500	R3,000
ISO/IEC 17025 Method Validation (Analytical Chemistry or Microbiology)	2 Days	R 6,000	R 5,500	R 5,000	R2,500
ISO/IEC 17025: 2017 Laboratory Management System Transition Course	2 Days	R 6,000	R 5,500	R 5,000	R2,500
ISO/IEC 17025:2017 Laboratory Management Systems & Accreditation Awareness Course	2 Days	R 6,000	R 5,500	R 5,000	R2,500
ISO/IEC 17025 Uncertainty of Measurement (Analytical Chemistry)	2 Days	R 6,000	R 5,500	R 5,000	R2,500
Addressing non-conformances: Effective Root Cause Analysis (Investigating & solving problems, making decisions and implementing solutions) for Laboratories	2 Days	R 6,000	R 5,500	R 5,000	R2,500
ISO/IEC 17025:2017 Laboratory Management Systems - Internal Auditor Training Course	2 Days	R 6,000	R 5,500	R 5,000	R2,500
Good Laboratory Practice (GLP) based on ISO/IEC 17025:2017 Laboratory Management System	2 Days	R 6,000	R 5,500	R 5,000	R2,500

*Strategic Partner For Business Excellence*

<b>Courses</b>	<b>Duration</b>	<b>Cost per delegate</b>	<b>Group of 3 or more*</b>	<b>In-house for 5 or more**</b>	<b>Online Training cost per delegate***</b>
QA and QC in a Testing Laboratory	2 Days	R 6,000	R 5,500	R 5,000	R2,500
<b>Laboratory Safety Management Courses</b>					
Laboratory Safety Management	3 Days	R 7,500	R 6,800	R 6,500	R 3,500
<b>Quality Management System Courses</b>					
ISO 9001:2015 Quality Management System Introduction (Awareness)	1 Day	R 2,500	R 2,500	R 2,300	R1,500
ISO 9001:2015 Quality Management System Implementation	3 Days	R 7,500	R 6,800	R 6,500	R 3,500
Effective Root Cause Analysis (Investigating & solving problems, making decisions and implementing solutions) for Manufacturing	5 Days	R 9,500	R 9,000	R 8,000	R5,000
ISO 9001:2015 Quality Management System – Internal Auditing Course	2 Days	R 6,000	R 5,500	R 5,000	R2,500
QA and QC for Food & Beverage Manufacturing	2 Days	R 6,000	R 5,500	R 5,000	R2,500
<b>Occupational Health &amp; Safety, Environmental and Energy Management Systems Courses</b>					
COVID-19 Control Measures at the Workplace: Preparing for the New Normal	1/2 Day	-	-	R750 **	R400
Health and Safety Risk Assessment of COVID-19 for Food Manufacturing Including Business Continuity Plan	2 Days	R6,000	R5,500	R5,000	R2,500
Hazard Identification, Risk Assessment and Implementation of Controls	3 Days	R 7,500	R 6,800	R 6,500	R3,000
Health and Safety Representatives	5 Days	R 9,500	R 9,000	R 8,000	R5,000
ISO 45001:2018 Occupational Health & Safety Management Systems	3 Days	R 7,500	R 6,800	R 6,500	R 3,500
ISO 45001:2018 Internal Auditor Training - Occupational Health & Safety Management Systems	2 Days	R 6,000	R 5,500	R 5,000	R2,500
ISO 14001:2015 Environmental Management Systems - Internal Auditor Training Course	2 Days	R 6,000	R 5,500	R 5,000	R2,500
ISO 14001:2015 Environmental Management Systems Implementation	3 Days	R7,500	R6,800	R6,500	R 3,500
Legal Liability Training for Supervision and Managers	1 Day	R 2,500	R 2,500	R 2,300	R 1,500
Critical Task Analysis	2 Days	R 6,000	R 5,500	R 5,000	R2,500
ISO14001 & ISO 45001 (Integrated) Implementation	5 Days	R 9,500	R 9,000	R 8,000	R5,000
ISO 50001 Energy Management Systems Implementation	2 Days	R 6,000	R 5,500	R 5,000	R2,500
Leadership & Management Skills in Testing Laboratories	2 Days	R 6,000	R 5,500	R 5,000	R2,500
Advanced Leadership & Management Skills in Testing Laboratories	3 Days	R 7,500	R 6,800	R 6,500	R 3,500
<b>Leadership and Management Courses</b>					
Leadership & Management Skills in Food Business	3 Days	R 7,500	R 6,800	R 6,500	R 3,500
Food Safety Culture, Leadership and Change Management	2 Days	R 6,000	R 5,500	R 5,000	R2,500
Building Strong Teams (Manage individual and team performance)	2 Days	R 6,000	R 5,500	R 5,000	R2,500
Team performance (team work & conflict management)	2 Days	R 6,000	R 5,500	R 5,000	R2,500
Good Supervision, leadership & Communication Skills for supervisors	2 Days	R 6,000	R 5,500	R 5,000	R2,500
Leadership and Conflict Management	3 Days	R 7,500	R 6,800	R 6,500	R 3,500
<b>Food &amp; Beverage Microbiology Courses</b>					
Salmonella Control in Ready to-use-therapeutic food (RUTF)	3 Days	R 7,500	R 6,800	R 6,500	R 3,500
Salmonella Prevention and Control including Implementation of Good Manufacturing Practices (GMP) in Food Processing and other Food Handling Facilities	3 Days	R 7,500	R 6,800	R 6,500	R 3,500

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Listeria Prevention and Control including Implementation of Good Manufacturing Practices (GMP) in Food Processing and other Food Handling Facilities	3 Days	R 7,500	R 6,800	R 6,500	R 3,500
Food and Beverage Microbiology Course integrated with Microbiology Laboratory Best Practices	4 Days	R 8,500	R 8,100	R 7,000	R4,500
Advanced Food & Beverage Microbiology	3 Days	R 7,500	R 6,800	R 6,500	R 3,500
Food and Beverage Microbiology Laboratory Best Practices	3 Days	R 7,500	R 6,800	R 6,500	R 3,500
Basic Food and Beverage Microbiology (Microbiology for Non Microbiologists)	1 Day	R 2,500	R 2,500	R 2,300	R3,000
Microbiology Laboratory Best Practices	3 Days	R 7,500	R 6,800	R 6,500	R 3,500
<b>Food Technology Courses</b>					
Meat Processing	3 Days	R 7,500	R 6,800	R 6,500	R 3,500
Dairy Technology	2 Days	R 6,000	R 5,500	R 5,000	R2,500
Advanced Cheese Manufacture (Theory & Practicals)	5 Days	R 9,500	R 9,000	R 8,000	R5,000
Cheese Manufacture (Theory)	2 Days	R 6,000	R 5,500	R 5,000	R2,500
<b>5S &amp; Lean Management</b>					
Introduction to Lean and Implementation of 5S Principles (including Practical Implementation)	5 Days	R 9,500	R 9,000	R 8,000	R5,000
Lean Awareness & 5S Principles	2 Days	R 6,000	R 5,500	R 5,000	R2,500
<b>Waste Management Courses</b>					
5R Waste Management: Practical Implementation Project	5 Days	R 9,500	R 9,000	R 8,000	R5,000
<p>**Discount for <b>In-house</b> for <b>5 or more delegates at company premises (excluding teas and lunch)</b> and this has an added advantage of practical application at the learner's workplace. Further discounts are offered for bigger groups of <b>10 or more</b></p> <p>***For online training, a <b>50% Discount</b> is offered for the <b>3rd person</b> that signs up as part of a <b>group of 3 delegates</b></p> <p style="text-align: center;"><b>For Further Information on our training courses, or to register for a course, please contact us on:</b>            Cell: +27 82 837 1753, Cell: +27 63 771 8291 Tel: +27 12 542 1192            Email: <a href="mailto:kotsa@foodbevconsult.co.za">kotsa@foodbevconsult.co.za</a>; <a href="mailto:info@foodbevconsult.co.za">info@foodbevconsult.co.za</a>  <a href="http://www.foodbevconsult.co.za">www.foodbevconsult.co.za</a>            FoodBev International Consulting (Pty) Ltd, 22 Jan Groentjie Crescent, Nina Park, Akasia, Pretoria, 0182, South Africa.</p> <p style="text-align: center;"><i>Strategic Partner For Business Excellence</i></p>					