



Training Prospectus

Free courses

Self-study courses

Food safety
workshops

Training-related information and quotations: training@cereus.co.za

Training coordinator: jana@cereus.co.za

Riana van Rensburg: 067 891 0249

Mathew vd Honert: 061 102 0128

Physical Address: Unit 2, Zandkloof House, 15 New Street, Durbanville, 7550

Website: cereus.co.za



1. Free courses

All our **free** training courses are available on our website: **cereus.co.za**. The video presentations come with a quiz to check your staff's understanding.

1.1 Basic Food Safety

The Cold Chain

Food Safety Hazards

Personal Hygiene Requirements for the Food Industry

Cleaning & Housekeeping

Pest Control

1.2 FSSC training course

A 3-part webinar series on FSSC 22000 v5.1 vs v6

Free on our website



2. Self-study courses

Our self-study courses are designed as video presentations that can be accessed at your convenience. It also includes an online assessment and a certificate of completion once the course has been completed successfully.



2.1 Basic HACCP for the food safety team

A 3-part presentation on the basic concepts of HACCP including the principles and stages of implementation.

- Presentation Duration: 1h 30min
- Price: R940 pp (ex. VAT)

2.2 Implementing HACCP (Advanced)

An 8-part presentation looking in-depth at how HACCP is implemented.

- Presentation Duration: 2h 30min
- Price: R1890 pp (ex. VAT)

2.3 Basic Food Microbiology

It covers the responsibility of the person in charge regarding hygiene in a food handling facility.

- Presentation Duration: 35min
- Price: R700 pp (ex. VAT)

2.4 Regulation 638 requirements for the person in charge

It covers the responsibility of the person in charge regarding hygiene in a food handling facility.

- Presentation Duration: 35min
- Price: R520 pp (ex. VAT)

2.5 Good Manufacturing Practices (SANS 10049 & ISO T/S 22002-1)

This course covers SANS 10049 and ISO T/S 22002-1 as requirements for the implementation of prerequisite programs in a food handling facility. The course is the foundation for HACCP implementation and is a good starting point for all staff members.

- Presentation Duration: 50min
- Price: R700 pp (ex. VAT)

2.6 Allergen Management Awareness for staff

Introduce the 8 common allergens to staff and discuss how it can be controlled.

- Presentation Duration: 8min
- Price: R250 pp (ex. VAT)

2.7 Full implementation of FSSC 22000 version 6

An in-depth look at all the requirements to implement FSSC 22000 version 6. It includes ISO T/S 22002-1, ISO 22000 & FSSC 22000 version 6 additional requirements.

- Presentation Duration: 6h 35min
- Price: R3240 pp (ex. VAT)

2.8 FSSC 22000 version 6 additional requirements

An in-depth look at the latest additional requirements of FSSC and how it can be implemented.

- Presentation Duration: 1h 45min
- Price: R1890 pp (ex. VAT)

3. Food safety workshops

Our food safety workshops are presented in-person or online and need a minimum of 5 candidates per class. Contact us for more information on the courses you are interested in.

3.1 Environmental monitoring workshop

Learn how to implement environmental monitoring using the CereusSA risk-based environmental monitoring tool.

3.2 Food safety and quality culture management workshop

Understand the requirements for the implementation of a food safety and quality culture management program and how to trend and improve it.

3.3 Basic microbiology workshop

Learn the basics of food microbiology and how micro-organisms impact food safety, quality and shelf-life.

3.4 Food fraud program implementation workshop

Understand the requirements of a food fraud program and develop a food fraud plan using the CereusSA tool.

3.5 Food defence program implementation workshop

Understand the requirements of a food defence program and develop a food defence plan using the CereusSA tool.

3.5 Food fraud and food defence awareness training

Raise staff awareness on the topics of food fraud and food defence.



3.6 Supplier quality assurance workshop

Understand how to implement supplier quality assurance and how to monitor and evaluate suppliers according to requirements.

3.7 Non-conformance, corrective actions and customer complaints workshop

Implement a non-conformance, corrective action and customer complaints system that meets standard requirements and report on its trends.

3.8 Internal auditor workshop

Plan, prepare, conduct and report on internal audits at a food facility.

Workshops (min. group size: 5)	Price per person (ex. VAT)	Duration
3.1 Environmental monitoring	R590	2 hours
3.2 Food safety and quality culture management	R590	2 hours
3.3 Basic microbiology	R590	2 hours
3.4 Food fraud program implementation	R810	3 hours
3.5 Food defence program implementation	R810	3 hours
3.6 Food fraud and food defence awareness training	R270	1 hour
3.7 Supplier quality assurance	R590	2 hours
3.8 Non-conformances, corrective actions and customer complaints	R590	2 hours
3.9 Internal auditor	R1620	6 hours

4. Customized courses and content

If you have any training needs not addressed through one of our courses, we will gladly develop something for you. Whether it is Standard Operating Procedures or customized presentations, let us know how we can help you meet your training needs.

