MIDRAND: Annelize - 0027 11 805 4310 · annelize@swift.co.za • **CAPE TOWN:** Annelize - 0027 21 683 8436 · annelize@swift.co.za
Swift Silliker is accredited with FoodBev SETA: Accreditation number: 587/00077/0610

SWIFT SILLIKER
a Mérieux NutriSciences Company

November & December 2013

Swift Silliker is an approved CPD accredited training provider for the Health Professions Council of South Africa (HPCSA). Register now to qualify for Continuing ProfessionalDevelopment (CPD) Points.
www.swift.co.za

Early Bird Booking Discount: *10% discount for all course bookings received two weeks before the course date.*

Less 10% if booking forms and accompanying paperwork *(as per Swift Silliker's standard terms and conditions for credit and pre-paid accounts)* are submitted two weeks before the course date.

Below, please find our training programme scheduled for November and December 2013. Ensure that you book early, and remember that our training courses can also be offered on-site.

TRAINING

CAPE TOWN - Swift Silliker Training Centre, 7 Warrington Road, Claremont:

Course Name	Date	Price (pp excl. VAT)	Discount Price** (only applicable as indicated below)
Pre-Requisite Programmes for Food Safety Management Systems* - *A copy of the new SANS 10049: 2012 standard is available on request for R108 (excl VAT) when booking for the PRP course. Please indicate your request on the booking form.* (Includes SANS 10049: 2012 requirements)	18 November 2013 02 December 2013	R1 883	√
HACCP - A Practical Approach to HACCP*	19 - 20 November 2013 03 - 04 December 2013	R4 290	√
PRP and HACCP* - *Pre-Requisite Programmes for Food Manufacturing and a Practical Approach to HACCP*	18 - 20 November 2013 02 - 04 December 2013	R5 617	√
Microbiology for Non-Microbiologists	06 November 2013	R2 397	√
Internal Auditing - Criteria and Procedures*	07 - 08 November 2013	R4 408	√
HACCP for Food Industry Service Providers*	11 November 2013	R1 883	√
An Introduction to Hygiene for Food Manufacturing and HACCP Awareness	25 November 2013	R744	
An Introduction to Hygiene for Food Manufacturing - *stand-alone course*	25 November 2013	R353	
HACCP Awareness - An Introduction to HACCP - *stand-alone course*	25 November 2013	R400	

* *Subject to an additional administration fee of R460 per person (excluding VAT) where a SAQA assessment is required.*
** *10% discount offered if three or more people from the same company attend (not applicable to the SAQA administration fee).*

MIDRAND - Swift Silliker Training Centre, 526 16th Street:

Course Name	Date	Price (pp excl. VAT)	Discount Price** (only applicable as indicated below)
Pre-Requisite Programmes for Food Safety Management Systems* *- A copy of the new SANS 10049: 2012 standard is available on request for R108 (excl VAT) when booking for the PRP course. Please indicate your request on the booking form.* Includes SANS 10049: 2012 requirements	20 November 2013 04 December 2013	R1 883	√
HACCP - A Practical Approach to HACCP*	21 - 22 November 2013 05 - 06 December 2013	R4 290	√
PRP and HACCP* - *Pre-Requisite Programmes for Food Manufacturing and a Practical Approach to HACCP*	20 - 22 November 2013 04 - 06 December 2013	R5 617	√
Microbiology for Non-Microbiologists	06 November 2013	R2 397	√
Internal Auditing - Criteria and Procedures*	07 - 08 November 2013	R4 408	√
FSSC 22000 Food Safety System - Certification 22000*	11 - 14 November 2013	R8 080	√
SQA Supplier Quality Assurance & Supplier Audit*	28 - 29 November 2013	R4 408	√

* *Subject to an additional administration fee of R460 per person (excluding VAT) where a SAQA assessment is required.*
** *10% discount offered if three or more people from the same company attend (not applicable to the SAQA administration fee).*

GEORGE - Swift Silliker Training Centre, 14 CJ Langenhoven Street, George:

Course Name	Date	Price (pp excl. VAT)	Discount Price** (only applicable as indicated below)
An Introduction to Hygiene for Food Manufacturing and HACCP Awareness	18 November 2013	R1 075	
An Introduction to Hygiene for Food Manufacturing *- stand-alone course*	18 November 2013	R525	
HACCP Awareness - An Introduction to HACCP *- stand-alone course*	18 November 2013	R575	
Microbiology for Non-Microbiologists	19 November 2013	R2 950	√
Pre-Requisite Programmes for Food Safety Management Systems* *- A copy of the new SANS 10049: 2012 standard is available on request for R108 (excl VAT) when booking for the PRP course. Please indicate your request on the booking form.* Includes SANS 10049: 2012 requirements	20 November 2013	R2 450	√
HACCP - A Practical Approach to HACCP*	21 - 22 November 2013	R5 395	√
PRP and HACCP* - *Pre-Requisite Programmes for Food Manufacturing and a Practical Approach to HACCP*	20 - 22 November 2013	R7 205	√

* *Subject to an additional administration fee of R460 per person (excluding VAT) where a SAQA assessment is required.*
** *10% discount offered if three or more people from the same company attend (not applicable to the SAQA administration fee).*

COURSE SUMMARIES

All course overviews can be downloaded from our website. **www.swift.co.za**

TRAINING COURSES OFFERED: at our venues in Midrand, Cape Town and George

- Pre-requisite Programmes for Food-Safety Management Systems
- Pre-requisite Programmes - An Introduction for Factory Workers
- HACCP Awareness - An Introduction to HACCP
- HACCP - A Practical Approach to HACCP
- HACCP - Refresher
- HACCP for Agriculture
- HACCP for the Fruit Industry - An Introduction to Basic Requirements
- HACCP for Managers
- HACCP for Supervisors
- HACCP for Food Industry Service Providers
- ISO 22000 An Introduction to its Requirements
- ISO 22000 Food Safety Management System
- ISO 22000 Awareness for the Supervisor
- Internal Auditing Criteria and Procedures
- SQA Supplier Quality Assurance and Supplier Audit
- BRC Awareness for the Food-Packaging Industry
- Hand Hygiene
- Hygiene for Managers
- Allergen Management
- Introduction to Hygiene for the Food Manufacturing, Hospitality and Food Packaging Industries
- Introduction to HACCP with the focus on good catering practices
- Hygiene for Supervisors
- Microbiology for the Non-Microbiologist
- GlobalG.A.P. Awareness
- GlobalG.A.P. Practical Application
- Introduction to GMP for the Cosmetic and Toiletry Industries
- Traceability - Understanding the Requirements
- Validation and Verification For Food Safety Management Systems
- BRC Global Standard for Food Safety Issue 6
- BRC Global Standard for Packaging and Packaging Materials - Meeting the Requirements
- ISO/TS 22002-1:2009 Meeting the Requirements
- ISO 9001:2008 An Introduction to the Requirements
- ISO 22000 An Introduction for Managers
- ISO 14001:2004 An introduction to the requirements
- Cleaning and Disinfection Theory and Practice
- Foreign bodies - Reducing the Risks
- FSSC 22000 - Food Safety System Certification 22000
- PAS 223:2011 Overview of the Requirements for Supervisors
- PAS 96:2010 Defending Food & Drink
- Understanding Labelling Requirements

Training courses are scheduled throughout the year at our venues in Midrand and Cape Town and in-house at clients' premises. Swift Silliker provides a HACCP and BRC implementation service and performs verification audits.

FOR FURTHER INFORMATION

on our training courses or to register for a course, contact **Swift Silliker' Marketing Department**:

Cape Town	tel: 021 683 8436	fax: 021 683 8422
Midrand	tel: 011 805 4310	fax: 011 312 4813
George	tel: 044 873 0855	fax: 044 873 0543
Durban	tel: 031 502 6348	fax: 031 502 6409
E-mail	info@swift.co.za	
Website	www.swift.co.za	

Should you no longer wish to receive this information, please contact **Jolene Brooks** on: 021 683 8436 or e-mail jolene@swift.co.za

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