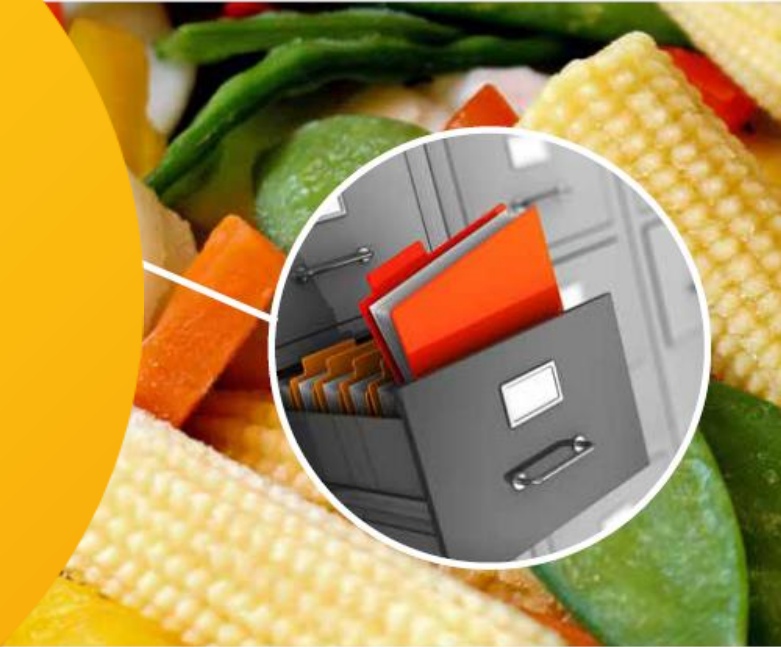


## FOOD SAFETY LEVEL 1

# Introduction to Food Safety Standards and Regulations



Discover what current Legislation is applicable to the food industry and learn about the relevant industry Standards.

This course provides an overview of the current food safety Legislation and voluntary standards applicable to the food industry. The course will highlight the differences between regulations, compulsory specifications, statutory requirements, industry guidelines and customer requirements and will demonstrate the importance of compliance with these requirements in the context of the Consumer Protection Act.

Voluntary national and international standards will also be discussed in brief to ensure their context is understood.



Assurance



Testing



Inspection



intertek

Certification

## Other Food Safety Level 1 Courses available:

- Introduction to Food Safety Management Systems
- Introduction to Food Microbiology
- Introduction to Good Catering Practices
- Introduction to Managing Allergens

FS102

### Who should attend

This course is suitable for all levels of management and technical staff. Any of the following would benefit:

- People new to the food industry
- Managing Director/General Manager/Owner
- Financial Manager
- Operations or Production Managers
- Maintenance Managers
- Marketing and Sales Manager & Sales Reps
- Quality Managers & Controllers
- Logistics Managers
- R & D departments
- Food Technologists
- Any food safety/HACCP team members
- Auditors



### Course Content

This course aims to assist food safety teams and management in:

- Understanding the need for regulatory compliance and the impact of noncompliance
- Understanding the Acts and Regulations relevant to food safety in South Africa
- Identifying regulatory requirements relevant to your business
- Integrating regulatory requirements into your food safety management system
- Showing compliance to regulatory requirements
- Understanding the voluntary national and international food safety standards and selecting the correct ones for your food safety management system

### Entry Level Requirements

Delegates are required to have:

- A basic understanding of Food Safety Management Systems.

### Course Structure

The course consists of:

- Full day training from 08h00 - 17h00
- Presentation and group exercises
- Certificate of Attendance

### Why Choose Intertek Academy?

Intertek is an international company with a wide range of services in areas of safety, performance, quality and market access.

We offer:

- Knowledgeable experts
- Current information and knowledge of regulations and standards
- Optimised methods of information transfer

### Our training will provide you with:

- Tools to manage processes and activities
- Insight into industry norms and requirements
- Knowledge to assist you to increase your profits, strengthen your brand and become more competitive by increasing your ability to make systematic and measurable improvements in your business so that you can shorten lead times and reduce costs without compromising the rules and requirements.

### Intertek Services Pty Ltd

#### Sub-Saharan Africa

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