

REGISTRATION FORM: 29 July 2008
PRP's - The Foundation of Food Safety

NAME:

ID No:

COMPANY:

VAT REGISTRATION No:

POSTAL ADDRESS (Business):

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CELL NUMBER:

TEL: FAX:

E-MAIL:

POSITION/DUTIES IN COMPANY:

SPECIAL DIETARY REQUIREMENTS:

PERSON PAYING ACCOUNT:

COMPANY ORDER NUMBER:

PAYMENT AMOUNT: R

(CHEQUES SHOULD BE MADE PAYABLE TO VON HOLY CONSULTING CC)

*Banking details and pro-forma invoices will be supplied
on receipt of completed registration form*

Payment must be rendered before start of workshop

**Please
return to:**

Von Holy Consulting CC
P O Box 48651 • Roosevelt Park • 2129
Email: vonholy@iburst.co.za • Fax: 086 503 9376

PREREQUISITE PROGRAMS
The Foundation of Food Safety

ONE DAY WORKSHOP

29th JULY 2008

JOHANNESBURG

VON HOLY CONSULTING

PO Box 48651, Roosevelt Park, 2129, Johannesburg
Tel: 083 267 6004 • Fax: 086 503 9376
www.vonholyconsulting.com • vonholy@iburst.co.za



PRP's - The Foundation of Food Safety

COURSE PROGRAMME

07:45 - 08:15:	Registration
08:15 - 09:00:	Introduction to PRP
09:00 - 10:00:	PRP and Food Safety - The Relationship
10:00 - 10:20:	Tea/Coffee
10:20 - 11:30:	PRP System Set-up
11:30 - 13:00:	Selected PRP's in Detail
13:00 - 13:30:	Lunch
13:30 - 15:00:	Selected PRP's in Detail Contd.
15:00 - 15:15:	Tea/Coffee
15:15 - 15:30:	Development of Supporting Documentation
15:30 - 15:45:	Training & Implementation
15:45 - 16:00:	Summary
16:00 - 16:45:	Assessments

COURSE STRUCTURE

English presentation, lectures, group discussions, case studies and handouts

COURSE FEE

R1 500 excl VAT

Attendance fee includes course notes, tea/coffee and a light lunch

Discount of 10% for delegates attending both the HACCP and PRP workshops or for more than one delegate from the same company.

Cancellation fee of R800 within 7 days of starting date.

No refund within 3 days of starting date.

Von Holy Consulting CC reserves the right to re-schedule dates and venue.
Von Holy Consulting CC reserves the right to refuse registration & submission.

Why should you attend this workshop?

- Understand PRP in relation to HACCP & Food Safety Systems
- Convert relevant PRP requirements into a manageable system
- Interpret & implement R918, SABS 10049 & SABS 10330:2006
- Align yourself to HACCP legislation (R908, 2003)
- Comply with third party food safety audits

Who should attend this workshop?

- Food Industry Executives
- Production Managers
- Quality Managers
- Warehouse Managers
- Distribution Managers
- Training/Personnel Managers
- Purchasing Managers
- Retail Managers
- Regulatory Personnel
- Environmental Health Practitioners
- Cleaning/Sanitation Contractors
- Sanitation Chemical Suppliers
- Cleaning Equipment Suppliers
- Ingredient/Additive Suppliers
- Design & Maintenance Engineers
- Perishable Buyers

VENUE TO BE CONFIRMED ON REGISTRATION

FOR ENQUIRIES CONTACT:

Corene: 083 461 4228 haccp@vonholyconsulting.com

Bridget: 083 267 6004 vonholy@iburst.co.za