



Academy for Continuous
Professional Development

Poultry

Training Courses 2014

Registrations now open!!

POULTRY MEAT EXAMINER

R7350 + VAT

Duration (Maximum 6 Months)

Entry requirement: Grade 12 or Grade 10 with experience)

POULTRY MEAT INSPECTOR (QUALITY ASSURANCE)

R4300 + VAT

Duration (Maximum 4 Months)

Prerequisite: Poultry Meat Examiner

The ACPD Meat Examiner training programmes are aligned to meet all requirements of Industry and the National Department of Agriculture, Forestry and Fisheries, Directorate Veterinary Public Health (VPH). Learners found competent are appointed as Poultry Meat Examiners- and Inspectors by VPH within Industry in terms of the National Regulation under the Meat Safety Act, (Act 40 of 2000).

The duration of the examiners course is a maximum of 6 months and meat inspector 4 months. Both are presented within industry. The ACPD make use of a mentoring system whereby a mentor (qualified expert) is utilized to assist teaching and learning within the workplace, leaving the trainee after a time period to perform duties independently within an approved structure.

Once registered with the ACPD, the learner will be allocated to a mentor that will facilitate learning on the theoretical and practical aspects. The

NOTE

ACPD is the only service provider presenting the Examiner Courses adhering to the principle that learners will write a national examination to ensure standardization within Industry. This means that a national examiner sets the paper (currently Dr JL Bekker from TUT), it is then approved by the national moderator (who sits with DAFF, VPH – currently Mr J du Preez). Once the scripts are marked, the national moderator will then moderate a sample of all learners and certify that the standard was accepted or recommend improvements should it be necessary. It is only then that the learner will be certified adhering to the requirements of the National Department of Agriculture, Forestry and Fisheries, Directorate Veterinary Public Health (VPH) & Industry in terms of the Meat Safety Act (Act 40 of 2000)

ACPD Services to Industry

- ✓ YUM BRAND Supplier Package
- ✓ Food Retail Solution
- ✓ Supplier Audits
- ✓ Occupational Health & safety Compliance
- ✓ Quality Management Systems
- ✓ Hygiene Management Systems
- ✓ Skills Assessment
- ✓ Brain profiling to assist in employee job satisfaction, productivity and team work.
- ✓ Company wellness
- ✓ Health Promotion to employees to create awareness on specific health topics

**“TRAINING IS NON NEGOTIABLE
AS KNOWLEDGE IS POWER”**

PME trainees dissect death on arrival chickens also learning the anatomy.



Development of Rabbit Meat Examiner Course

The ACPD is currently in discussion with experts and officials to develop an additional appointment in meat examination. Many of the low throughput abattoirs are used for rabbit slaughtering on the days where chickens are not slaughtered. As soon as these training modules are delivered and approved by DAFF, existing Poultry Meat Examiners can apply to do the additional modules to be appointed under the new regulation to be promulgated

The ACPD are also about to meet with rabbit producers to assist in any additional training needs they may have.

FOR TRAINING ENQUIRIES PLEASE CONTACT

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Legislative requirements

Occupational Health & Safety Training

One of the priorities of companies and organisations is keeping their employees healthy and safe in the workplace. In doing this, it is the responsibility of the management to create programmes that can assist in making the workers feel comfortable and secure in their workstations. Once employees feel positive about their places, overall productivity and the quality of output will improve. Training is one of the most important aspects of occupation health and safety. Employees on all levels need training in the specific areas of their job in order to perform their duties in a health and safe environment and the same apply for their operations. As part of company policies and procedures, information to workers through various means (promotional material: posters & pamphlets) will contribute to ensure their safety and general well-being.

The ACPD presents the following training:

ACCREDITED (Minimum 10 persons)

- ✓ OHS Legislation (R1300.00 excl. p/p) 2 Days
- ✓ Hazard Identification & Risk Assessment (R1300.00 excl. p/p) 2 Days
- ✓ SHEQ Representative (R1300.00 excl. p/p) 2 Days
- ✓ First Aid Level 1 (Dept of Labour) (R550.00 excl. p/p) 2 Days

NON ACCREDITED BUT ALIGNED (Minimum 10 persons)

- ✓ Workplace Health & Safety Rep (R750.00 excl. p/p) 2 Day
- ✓ H & S Legal Liability Training for Managers (R3000.00 excl. p/p) 2 Days
- ✓ Incident Investigation (R350.00 excl. p/p) 1 Day
- ✓ Basic Fire Fighting (R400.00 excl. p/p) 1 Day
- ✓ HIV/AIDS, Sexuality & TB Awareness (R350.00 excl. p/p) 1 Day

CONTENT OF EACH COURSE IS AVAILABLE ON REQUEST

HACCP Training Courses

HACCP is a management system in which food safety is addressed through the analysis and control of biological, chemical, and physical hazards from raw material production, procurement and handling, to manufacturing, distribution and consumption of the finished product.

The aim of this course is to equip attendees to be able to:

- ✓ Implement HACCP in an organization.
- ✓ Demonstrate an understanding of the principles for:
 - conformance to legislation,
 - the improvement of food safety, shelf life and efficiency of operations,
 - the reduction of food borne diseases
 - losses/returns, and
 - The enhancement of consumer acceptance and satisfaction.
- ✓ The enhancement of consumer acceptance and satisfaction.
- ✓ Identify HACCP as a preventative system to pinpoint potential microbiological, chemical or physical hazards.
- ✓ Familiarize participants with the principle of the HACCP system as a food safety tool.

Duration: 3 Days
Cost: R3600.00 Excl.

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Food Safety Management

This course is aimed at all levels of staff involved in processing (processing, maintenance, cleaning, etc), supervisors, operational managers, factory managers and quality assurance managers. It is the ideal course to inform staff on the prerequisite programs for the effective implementation of HACCP. Learners completing this course will be equipped to develop, implement and maintain a documented food hygiene management system ensuring a high level of hygienic and safe food products in any sector of the food industry.

Duration: 3 Days
Cost: R3600.00

5 Keys to Safer Food

The WHO Five keys to safer food explain the basic principles that **each individual should to prevent foodborne diseases**. Attendees will fully understand why adopting safe food handling behaviors will help prevent the spread of foodborne diseases.

The five keys to safer food

- ✓ Keep clean
- ✓ Separate raw and cooked
- ✓ Cook thoroughly
- ✓ Keep food at safe temperatures
- ✓ Use safe water and raw materials

Duration: 3-4 Hours
Cost: R250.00 excl
Minimum 15 Persons

SELECT THE MOST SUITABLE CANDIDATE FOR ENROLMENT ON THE POULTRY MEAT EXAMINER PROGRAMME



The ACPD can assist your company in selecting the most suitable candidates for enrolment to the Short Skills Programmes, dedicated placements and many more.

The selection tool is available online or a NBI Practitioner can assist the HR on-site with the selection process.

More information is available at:

www.acpd.co.za

or contact our NBI Practitioner

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The ACPD is an accredited provider



INTERESTED IN BECOMING AN
ACPD SATELLITE
TRAINING HUB.

Please contact us for further information