HACCP and Food Safety System Implementation for Processors

Quality and Audit

Course Overview

HACCP and Food Safety System Implementation for Processors: a 5-day professional training course from LTC Consultants, delivered in-classroom across Africa...

What You Will Achieve

- Explain the core principles and current good practice in HACCP and Food Safety System Implementation for Processors
- Apply practical tools and techniques for HACCP and Food Safety System Implementation for Processors in your own organisation
- Analyse real-world scenarios and select the right approach with confidence
- Avoid the common pitfalls that undermine HACCP and Food Safety System Implementation for Processors in practice
- Build a personal action plan to implement what you have learned

Who Should Attend

Finance managers, accountants, analysts, budget holders and professionals responsible for financial planning, control or reporting.

Course Outline

1. Setting the scene: HACCP and Food Safety System Implementation for Processors in today's organisation
2. Key concepts and the language of HACCP and Food Safety System Implementation for Processors
3. Frameworks and good practice that deliver results
4. Hands-on application: workshop exercises and cases
5. Problem-solving clinic: participants' real challenges
6. Integrating HACCP and Food Safety System Implementation for Processors with day-to-day operations
7. Reporting, metrics and demonstrating value
8. Action planning: your first 90 days after the course

Upcoming Dates and Fees

DATES	VENUE	FEE (PER DELEGATE)
2 to 6 Nov 2026	Pretoria	**$1,550**
9 to 13 Nov 2026	Harare	**$1,650**
16 to 20 Nov 2026	Cairo	**$1,550**

23 to 27 Nov 2026	Windhoek	**$1,550**
30 Nov to 4 Dec 2026	Dar es Salaam	**$1,395**

LTC Consultants
Suite 601, Block 2, Monument Office Park, 79 Steenbok Ave, Monument Park, Pretoria, 0181, South Africa
+27 68 403 2806 | info@ltcconsultants.net | ltcconsultant.co.za
Every delegate receives a Certificate of Attendance. Group and in-house rates available on request.