

SAFE FOOD FOR FOOD SERVICE



**2 DAY TRAINING WORKSHOP
JOHANNESBURG
11 & 12 March 2008**

INCLUDES SIMPLE FOOD SAFETY IMPLEMENTATION MANUAL

- Essential for all Professionals in Food Service and Catering in South Africa
- Get to grips with HACCP and Food Safety in Preparation for 2010 and Beyond
- Quick and Easy to Implement South African Food Service HACCP System based on International Food Safety Standards

Presenter :
Jane Russill - Food Service HACCP Implementation Specialist

Facilitator :
Johan Marais - HACCP Implementation Specialist

Hosted by:



VON HOLY CONSULTING



WHY YOU SHOULD ATTEND:



Food safety is arguably the most topical issue in the global food industry. No company who today wants to be regarded as world class can ignore customer and consumer pressure to implement GMP and increasingly HACCP.

Use this once in a lifetime opportunity to lay your food safety foundation for 2010.

International experience has shown that established traditional approaches to HACCP have failed in the Food Service and Catering industries. This workshop has been designed specifically for the South African Food Service and Catering industries and will provide ideal networking opportunities.

WHO SHOULD ATTEND:



Executives and managers involved in HACCP and food safety in all food service and catering related sectors.

- Industrial Caterers
- Contract Caterers
- Airline Caterers
- Mine Caterers
- Fast Food Franchisors, Franchisees and Operators
- Restaurants – Chain and Individual
- Hotel and Entertainment Groups
- Hotel Schools
- Function Catering Organisers
- Temporary Event Organisers
- Guesthouse and Bed and Breakfast Operators
- Convenience Stores
- Conference and Convention Centres
- Retailers
- Tourism Executives
- Suppliers to the Food Service, Catering and Retail Markets
- Professional Associations
- Food Safety Regulators
- Trade Media
- Environmental Health Practitioners
- Provincial Health Executives
- District Municipal Health Authorities
- Local Municipal Health Authorities

PRELIMINARY PROGRAMME



The programme will include presentations and work activities relating to :

Background and Introduction

- Causes of food poisoning
- Catering and food poisoning
- Consequences of causing an outbreak
- Factors in managing food safety - what goes wrong and why.

The 4 C's and Food Safety

- Cleaning
- Cooling
- Cooking
- Cross contamination
- What they are, why they are important and how to do them

HACCP and Food Safety

- Review of international HACCP food service/catering systems
- Development of a South African food service/catering system

Completing your Food Safety Manual - Working Session

- Identify steps used in your operation (flow diagrams)
- Complete Control Charts
- Identify relevant documentation and records

A CERTIFICATE OF ATTENDANCE WILL BE ISSUED TO ALL DELEGATES ATTENDING THE TWO DAY WORKSHOP

VENUE:



**EMPERORS PALACE
Convention Centre
Johannesburg**

PRESENTER

JANE RUSSILL

Jane Russill, has been directly involved in the contract food service industry for the past 18 years. After obtaining a BSc. Dietetics from the University of Pietermaritzburg, Jane joined the food service industry and pursued a career in this dynamic and demanding market.

Jane has a passion for food safety in this industry sector and has developed and successfully implemented food safety management systems based firmly on HACCP principles into one of SA's leading food service organizations.

FACILITATOR

JOHAN MARAIS

Johan, a SAATCA registered senior Food Safety Management Systems Auditor, has spent over 30 years in the food industry. He has extensive experience in food processing unit management, HACCP training system design plus facilitation with implementation of HACCP, ISO 9002 training and implementation and creating policies and food safety strategies for food safety and quality systems.

PIONEER IN SAFE FOOD FOR FOOD SERVICE

PROFESSOR CHRIS GRIFFITH

Professor Chris Griffith was instrumental in the development of the Safe Food for Food Service workshop and manual. Chris has been involved in food safety research and consultancy for over 20 years.

Chris has been awarded numerous international awards including the IAFP (International Association for Food Protection) 2006 international leadership award. He is a visiting research fellow and invited speaker in Europe, the USA and the Far East.

He is editor of the British Food Journal and has authored / co-authored more than 350 books, book chapters, scientific papers and conference proceedings relating to food safety. He has worked with over 35 companies from small businesses to large food service chains

He is currently Head of the Food Research and Consultancy Unit (FRCU) in the Cardiff School of Health Sciences at the University of Wales Institute, Cardiff (UWIC). He heads a multidisciplinary team working with industry to improve food safety management

ABOUT VON HOLY CONSULTING

Von Holy Consulting in its present form was established in 1995 by Professor Alex von Holy (PhD (Microbiology)) and Corene Von Holy (BSc Agric honours (Biochemistry & Microbiology)). Alex was a food microbiologist with 27 years local and international professional experience and with a long standing interest in food hygiene, safety and quality.

Since 1984 he independently developed and provided training workshops to several thousand management and supervisory personnel in the food processing and food service industries (suppliers, processors, caterers, environmental health officers, regulators) and was one of the pioneers of in-service training in Food Hygiene, Food Microbiology and HACCP (Food Safety) in Southern Africa. Prerequisite Program and HACCP training became his speciality in recent years.

Von Holy Consulting, under the guidance of Corene Von Holy, currently provides highly interactive and practical induction and advanced workshops on Prerequisite Programs and HACCP as well as internal auditing. Both open courses and in-house training sessions are available. The company workshops have recently received provisional accreditation from Foodbev SETA.

REGISTRATION INFORMATION

Register via:

FAX: 086 503 9376 or 011 888 4923

E-MAIL: vonholy@iburst.co.za or

haccp@vonholyconsulting.com

ONLINE: www.vonholyconsulting.com

PAYMENT

• Banking details and pro-forma invoices will be supplied on receipt of completed registration form
• Payment must be rendered in full before attendance will be confirmed

• Kindly fax or e-mail proof of payment to one of the fax or e-mail addresses above

In order to avoid late registration fee, the registration form together with the payment must be received by 29 February 2008

CONFIRMATION OF BOOKING

If you have not received confirmation of your booking before the event, please telephone us to make sure we have registered your booking. Your registration form might have been held up on its way to us, or your confirmation details might have been delayed in a similar manner.

TERMS AND CONDITIONS

CANCELLATIONS: If you cancel before 29 February 2008, a service fee of 10% will be charged. After 29 February 2008, the full fee is payable. Please notify this office in writing.

SUBSTITUTIONS: Registered delegates may be substituted at any time prior to the workshop without incurring an additional fee. Please notify this office in writing of the change.

PAYMENTS: Payment must be made before the workshop. The organisers reserve the right to refuse admission where evidence of full payment cannot be shown.

In the event of unforeseen circumstances, Von Holy Consulting reserves the right to change the speakers, seminar content, venue or dates.

Von Holy Consulting reserves the right to refuse registration and submission.

Contact **Sue Paterson** for accommodation options and further details on:

011 608 3517 or 082 927 3695.

E-mail – susan@vonholyconsulting.com

WORKSHOP REGISTRATION FORM

YES, I WANT TO REGISTER FOR THE 2 DAY WORKSHOP

BOOK BY 29 FEBRUARY 2008 TO AVOID LATE REGISTRATION FEE

* REGISTRATION FEE

R 4 650.00 excl VAT (+14% VAT R 651.00) per person = **TOTAL R 5 301.00**

* **TEAM DISCOUNT** (more than 1 person from same company registering at same time) R 4 150.00 excl VAT (+14% VAT R 581.00) per person = **TOTAL R 4 731.00**

* **LATE REGISTRATION** (Registration from 1 March 2008 - 7 March 2008) R 5 250.00 excl VAT (+14% VAT R 735.00) per person = **TOTAL R 5 985.00**

ONLINE REGISTRATION AVAILABLE

www.vonholyconsulting.com

BOOK EARLY AS SEATING IS LIMITED!

Title:

First Name:

Surname:

Designation:

Company:

Vat Registration No.:

Postal Address:

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Postal Code:

Tel No:

Fax No:

Cell No:

E-mail:

Special dietary requirements:

Send tax invoice to:

Payable amount : R

Contact name in case of queries:

Signature (*Delegate*):

Date:

Authorised by : *signature*

Print name:

I hereby acknowledge that I have read and understand all of the terms and conditions of my registration

BANKING DETAILS AND PRO-FORMA INVOICES WILL BE SUPPLIED ON RECEIPT OF COMPLETED REGISTRATION FORMS

PAYMENT MUST BE RENDERED IN FULL BEFORE ATTENDANCE WILL BE CONFIRMED