




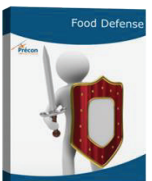




Introduction on Food Safety (HACCP)		Food Safety for Service Technicians	
	Working in a hygienic manner forms the base of safe food production. Employees who are aware of the importance of nutritional hygiene are more likely to actively contribute to hygiene and housekeeping at work. The law states that it must be possible to provide evidence that employees have been trained and are aware of the procedures and measures which prevent contaminations.		Service technicians and maintenance mechanics are active on many departments in food producing companies. Their work is a practical risk for food safety. When maintenance is performed, technicians have to prevent food products to get contaminated and become hazardous to the consumer.
Food Safety in Production		Food Safety in Storage and Transport	
	Working in a hygienic manner forms the base of food safe production of nutrition. Employees who are aware of the importance of nutritional hygiene are more likely to deliver an extra contribution to hygiene and housekeeping. The law states that employees need to have proof of being trained and being aware of the procedures and measures which prevent contaminations.		Many transport, storage and distribution companies handle nutrition-like products, ingredients and raw materials. It's very important that during these phases in the food production process that food safety is guaranteed. Sometimes the products will be processed again, such as mixing or repackaging, which makes the risks of contaminations increase.
Introduction on Cleaning and Disinfection		Food Safety in Catering	
	Good cleaning and disinfection adds to the safety and quality of products. Not just tangible contaminations present a risk, also micro-organisms lurk around! Cleaning in a wrong manner can lead to contamination, unsafe nutrition and damage to people, machines and the environment. In this course the employee learns how a good cleaning is put to practice and how he can add to a good clean result and safe working environment. In this course the employee learns how a good cleaning is put to practice and how he can add to a good clean result and safe working environment.		Working in a hygienic manner forms the base of producing safe food. Employees who are aware of the importance of food hygiene are more willing to active work on hygiene, order and cleanliness. By legislation employees need to have proof of training and be familiar with procedures and measures which prevent contaminations.
Working with Allergens		Food Defense	
	A contamination with allergens can have severe consequences for the health of children and adults having a food allergy. That's why it is of great importance that employees within the food producing or trading companies are aware of the risks. Employees have to be aware of the measures and procedures that prevent an allergy contamination. They also have to know what to do when it does go wrong. Various certification standards require allergen management and employees training in working with allergens.		Unsafe food production has severe consequences for consumers. Food Defense is about the protection of food against contaminations on purpose. After completing the course, the employees are aware of their responsibility in the protection of food and they learn what to do in case of a contamination inserted on purpose.

About Précon Food Management and Précon Learning

Précon Food Management is a leading consultancy, interim-, outsourcing and training practice operating in the international food and feed supply chain, their logistics operations and their supply industries. This environment is constantly in change. We are the reliable partner for clients in this environment regarding consulting and training in the areas of consumer health and safety, the planet's sustainability, quality management, process optimization and regulatory affairs compliance. We distinguish through a wide range of services, a practical and goal directed approach and qualified staff who draw on extensive practical experience. Précon Learning is part of the firm. Since we started offering E-learning in 2004, our services and product portfolio is constantly developing. Précon develops E-learning on various topics for different objectives. We thus have a strong foothold in the food industry and are also present in other industries.

Vision

E-learning offers many advantages, but can only be a full and mature learning tool when content and form are well adapted to the practice. Therefore Précon does not only deliver the platform, but we always remain involved in the development and design of a digital solution for your training issues.

Custom made

In many cases a readily available training largely covers your training objectives. With some changes in form and content, the training is tailored to the specific business situation. For companies with a specific training question we develop a custom made solution. A Précon E-learning consultant together with a subject matter expert realises a sophisticated and didactical sound learning solution tailored to your needs.

Contact

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Precon - South Africa Price list.

Attendees 1st year- Cost/person.								
0-25	R 1,056.00	R 1,632.00	R 1,248.00	R 1,248.00	R 1,248.00	R 1,248.00	R 560.00	R 400.00
0-50	R 880.00	R 1,360.00	R 1,040.00	R 1,040.00	R 1,040.00	R 1,040.00	R 560.00	R 320.00
51-100	R 800.00	R 1,200.00	R 960.00	R 960.00	R 960.00	R 960.00	R 480.00	R 240.00
101- 200	R 720.00	R 1,040.00	R 880.00	R 880.00	R 880.00	R 880.00	R 400.00	R 240.00
201-300	R 640.00	R 960.00	R 800.00	R 800.00	R 800.00	R 800.00	R 400.00	R 240.00
301-500	R 592.00	R 912.00	R 736.00	R 736.00	R 736.00	R 736.00	R 240.00	R 240.00
>500	R 544.00	R 864.00	R 672.00	R 672.00	R 672.00	R 672.00	R 240.00	R 240.00