



# MICRO LABORATORIES

## Spotlight on ...

### Advanced HACCP

Swift Micro Laboratories will be hosting Campden BRI from 16 – 20 August 2010 in Cape Town to present the Advanced HACCP course.

This 5-day course will help delegates to obtain the knowledge and skills to design, implement and verify food safety management systems based upon HACCP principles. Emphasis will be on case studies and group exercises.

Some of the topics that will be covered include the following:

- National and international role for HACCP
- Pre-requisite programmes
- Planning an effective HACCP system
- Team leader requirements
- Practical application of HACCP principles
- Effective verification, validation and maintenance of HACCP systems
- Effective HACCP implementation

The course will be presented by Robert Gaze of Campden BRI – please see his speaker profile in the blue panel on the right. Day 5 includes a British Royal Society for Public Health (RIPH) examination giving successful delegates an international qualification in HACCP Management for Food Manufacturing.

*"The presenter presented the course very well, his practical experience and examples of the industry to explain principles made it easy to understand. The theory presented was well balanced with practical exercises to evaluate understanding."*

*"My current knowledge of HACCP gave me a good starting point, but the knowledge obtained from the course broadened my ability to address problem areas in my company's HACCP System. I would advise that personnel responsible for implementing and driving the HACCP System must attend the HACCP Advanced course, as it supplies valuable knowledge to assist with revising and continuously improving the HACCP system of your company."*

Ria de Beer – QA Manager, Spicepod

*"I found the course to be of great help in understanding HACCP and its use as a tool in the work place. The course was presented at a pace that suited everybody and the notes that were handed out were easy to understand. The presenter was of great help. The fact that he himself has worked in the field made it easy to relate to him. He could also share some of his personal experiences in the field and hence made the course more practical."*

Altie van Zyl – HACCP Coordinator, Crossberth Cold Storage

*"I found the course to be very informative and interesting. I enjoyed the interaction and brainstorming with the other candidates during the Case Study Exercises provided. The course material provided to each candidate as part of the course will always be most invaluable to me as I still refer back to the notes from time to time."*

*"I would recommend the Campden and Chorleywood FRA Advanced HACCP Course to anyone whose objective is to gain a very detailed, advanced and practical insight to HACCP."*

Nadia Sadien – Food Technologist (ex SABS)

## Speaker Profile: Robert Gaze



Robert Gaze is HACCP & Quality Systems Section Manager at Campden BRI.

He has over 30 years practical experience in product and process development, in particular with heat processed foods.

He has been involved with HACCP since 1993 as a trainer, auditor and facilitator. Since 1998 he has been responsible for maintaining and developing Campden BRI's HACCP training courses, managing the Campden BRI HACCP Certification scheme and providing a HACCP consultancy service. This has involved much travel in the UK and abroad.

He is the editor of Campden BRI's HACCP guideline document. His other work interests include quality management systems and risk assessment of raw materials.



Robert Gaze was awarded the Heinz Travelling Scholarship for Scientific Excellence for his work in technology transfer - particularly in relation to HACCP and safety assurance systems.



**REGISTRATION  
DEADLINE:  
11 June 2010**

To register or for further information please contact:  
Charlene - 0027 21 683 8436 • charlene@swift.co.za