



Course Outline

QMS Implementation Best Practices ISO9001:2008

FoodBev SETA Skills Programme Registration No: 09SP000310030285/0

Course Target Group

This course is targeted at Manufacturing Directors, Department Managers and QA Managers responsible for designing and implementing a QMS in an organisation.

Course Objective

Manufacturing Directors, Department Managers and QA Managers will acquire the knowledge and skills to:

- Understand and apply ISO9001:2008 to their organisation.
- Design, develop and maintain a QMS which meets the requirements of ISO9001:2008.
- Apply Quality Management Best Practices to add value to the organisation's Quality System and directly contribute to commercial benefit.

Course Content

- Quality Control, Quality Assurance and Quality Management – differential analysis.
- Principles of Quality Management.
- Quality Management in the context of Lean Manufacturing.
- Design of a Quality Management System.
- Implementing a Quality Programme – Principles and Project Management.
- ISO 9001:2008 Element by Element – Why & How?
- Applying International Quality Management Best Practices in your Business.
- Document Structure, Format & Management.
- Key Business Process Identification & Mapping.
- Business Process Procedure Auditing – an overview.

Learning Assumed To Be In Place

Required skills and knowledge on:

- Measuring, recording and reporting on quality control practices.
- Planning and implementing a quality assurance system.
- Optimising quality in an operation.
- Development of quality standards and specifications.
- Verification principles.
- Quality control practices and procedures.
- Quality assurance principles.
- Further education and training certificate and diploma / occupational certificate in food or beverage manufacturing.
- Supervisory or leadership skills.



Course Duration

Duration : 8 days over a 4 month period depending on size and level of group

Assessment & Certification

Delegates will be assessed by means of a written examination and case studies. Successful candidates from employer companies registered with FoodBev SETA will receive a certificate from **Wareham & Associates (Pty) Ltd** as well as a "letter of endorsement" from FoodBev SETA indicating successful completion of the requirements of the unit standards.

SAQA No.	Unit Standard Title	NQF Level	NQF Credits
119796	Monitor & control quality assurance procedures in a food or sensitive consumer product environment.	4	8
119798	Optimise a quality management system in a food or sensitive consumer product value chain	6	12
119800	Optimise product and process quality in a food or sensitive consumer product environment	5	8
		TOTAL	17

Skills Levy Claim

Mandatory Grants

Employers may claim up to 60% of the Skills Levy that they have paid to the SETA via the Receiver of Revenue. Conditions & claim forms are available on the website at www.foodbev.co.za.

Discretionary Grants

- **Skills Programme**
You may claim a Discretionary Grant of R50.00 per person per NQF Credit earned for any person assessed as competent on our registered Skills Programmes.
- **Learnerships**
Discretionary Grants are also available for anyone enrolled on a Learner ship. Full details should be obtained from the FoodBev SETA (Tel: 011 802 1211).

Contact Details

For more information regarding the above or any other training requirements, please contact our **Training Administrator, Emily Ackerman** on 021 713 2380 or email training@wha.co.za