



MiChem Dynamics
LEADING CHANGE

SAMPLING AND SAMPLING TECHNIQUES TRAINING

Sampling is the first step in the food safety verification process. Organisations use sampling as a verification tool check that products and processing environments are within the acceptable levels of the identified food safety hazards. If sampling is not done correctly, it may lead to incorrect test results. Whether the samples are for microbiological or chemical analysis, the quality of the sample is directly related to the quality of the test results.

During this training course we will discuss how to take a representative sample, when to use aseptic and/or non-aseptic sampling techniques as well as how samples are handled and transported to the laboratory. We also discuss the importance of temperature during sampling and the hygiene requirements of the sampler.

This course is aligned with the skills programme (09SP0009220010) which includes US 120401 (Take a representative food or beverage sample), US 120398 (Measure the temperature of food products and evaluate the readings, and US 120404 (Maintain personal hygiene, health and presentation in a food handling environment).



THE COURSE WILL RUN OVER A PERIOD OF 3 DAYS

ACCREDITATION & CERTIFICATION STATUS:

HPCSA

HEALTH PROFESSIONAL COUNCIL OF SOUTH AFRICA

HPCSA REGISTRATION OF CATEGORY 1 CPD ACTIVITIES

Title	Accreditation No	Exp Date	CPD Points
Sampling and Sampling Techniques Training	EHP001/01/06/2025	31/12/2025	24 CEU's

LEARNING OUTCOMES:

- Understanding the importance of taking a representative sample.
- Understanding the difference between aseptic and non-aseptic sampling techniques.
- Preparing for sampling and taking of a representative sample.
- Completing relevant records to allow for traceability of the samples collected.
- Understanding the importance of temperature determination.
- Determining the temperatures of samples.
- Understanding the importance of maintaining personal health and hygiene during sampling.

WHO SHOULD ATTEND THIS COURSE:

- Production supervisors.
- Quality control personnel.
- Quality assurance personnel.
- Meat and Food inspectors.
- Internal and external food safety auditors.
- Food and water laboratory analysis personnel.

MINIMUM ENTRY REQUIREMENTS:

- Fluency in English writing and reading skills.

TUITION:

- Training material included (English).
- Certificate of attendance or competence (based on outcome of assessment) will be issued on successful completion of training.

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COURSE CONTENT:

DAY 1

- Demonstrate an understanding of a representative sample.
- Prepare for sampling.
- Take a representative sample.

DAY 2

- Maintain records of sampling.
- Demonstrate an understanding of temperature determination in a food handling environment.
- Prepare for temperature determination.
- Determine temperatures.
- Report on temperature determinations.

DAY 3

- Maintain personal hygiene.
- Maintain personal health and well-being.
- Maintain personal grooming and presentation.
- Maintain clothing requirements in a food handling environment.

