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## PROSPECTUS OF TRAINING COURSES 2026

WHK- Windhoek	WALV- Walvis Bay / Swakopmund	OSH- Oshakati/Ongwediva	LUDZ- Luderitz
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SECTION	SECTOR/FIELD/INDUSTRY
<b>A</b>	FOOD SAFETY AND HYGIENE: <i>FOOD MANUFACTURING/PROCESSING, FISHING INDUSTRY</i>
<b>B</b>	FOOD SAFETY: <i>THE FISHING INDUSTRY</i>
<b>C</b>	HOUSEKEEPING AND HYGIENE : <i>ALL INDUSTRIES/SECTORS</i>
<b>D</b>	<i>HOSPITALITY, RETAILERS, CATERING, INDUSTRIAL KITCHENS</i>
<b>E</b>	FOOD SAFETY AND HYGIENE: <i>STREET FOOD VENDORS</i>
<b>F</b>	<i>LABORATORIES: TESTING, ANALYTICAL, RESEARCH, FORENSIC, VETERINARY, CALIBRATION AND PHARMACEUTICAL</i>
<b>G</b>	MANAGEMENT SYSTEMS: <i>ALL INDUSTRIES/SECTORS</i>

TRAINING COURSES		# OF DAYS	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
<b>A</b>	<b>FOOD SAFETY AND HYGIENE: FOOD MANUFACTURING/PROCESSING, FISHING INDUSTRY</b>													
1	AWARENESS FOOD SAFETY AND HYGIENE	1			3 WHK		18 WHK		13 WHK		2 WHK			
2	FOOD SAFETY AND HYGIENE	1				14 WHK		25 WHK	14 WHK			1 WHK	3 WHK	
3	AWARENESS/REFRESHER TO HACCP	0.5	Upon request from client											
4	INTRODUCTION TO HACCP FOR FOOD MANUFACTURING	2			23-24 WHK				27-28 OSH					
5	ADVANCED HACCP FOR FOOD MANUFACTURING	3				27-29 WHK			29-30 OSH					
6	ISO 22000 FOOD SAFETY MANAGEMENT SYSTEM IMPLEMENTATION	5					18-22 WALV	1-5 WHK			7-11 WHK			
7	ISO 22000 INTERNAL AUDITOR COURSE	2							6-7 WHK	11-12 WALV				

	TRAINING COURSES	# OF DAYS	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
<b>B</b>	<b>FOOD SAFETY: THE FISHING INDUSTRY</b>													
8	AWARENESS/REFRESHER TO HACCP FOR THE FISHING INDUSTRY	0.5	Upon request from client											
9	INTRODUCTION TO HACCP FOR THE FISHING INDUSTRY	2				13-14 LUDZ		9-10 WALV						
10	ADVANCED HACCP FOR TO HACCP FOR THE FISHING INDUSTRY	3					7-8 LUDZ		22-24 WALV					
<b>C</b>	<b>HOUSEKEEPING AND HYGIENE : ALL INDUSTRIES/SECTORS</b>													
11	CLEANING AND HOUSEKEEPING (OFFICES)- Theory & Practical	2	Upon request from client											
12	CLEANING AND HOUSEKEEPING (INDUSTRIAL KITCHENS, RESTAURANTS) - Theory & Practical	2												
13	CLEANING AND HOUSEKEEPING TRAINING (FOOD PROCESSING FACILITIES) - Theory & Practical	2												
<b>D</b>	<b>HOSPITALITY, RETAILERS, CATERING, INDUSTRIAL KITCHENS</b>													
14	AWARENESS FOOD SAFETY AND HYGIENE (FOOD HANDLERS)	1	Upon request from client											
15	INTRODUCTION TO FOOD SAFETY AND HYGIENE (HOSPITALITY, CATERING & RETAILER)	1			25 WALV	30 WHK	11 LUDZ	30 OSH	20 WALV	10 WHK				
16	FOOD SAFETY AND HYGIENE (HOSPITALITY, CATERING & RETAILER)	2			26 WALV	20 WHK								
17	HACCP FOR FOOD SAFETY IN HOSPITALITY, CATERING & RETAILER	2									14-15 WHK			
18	ADVANCED FOOD SAFETY IN HOSPITALITY, CATERING & RETAILER	3									16-18 WHK			
19	CUSTOMER SERVICE TRAINING (HOSPITALITY, CATERING & RETAILER)	1			16 WALV		26 WHK			11 LUDZ	22 WHK			
<b>E</b>	<b>FOOD SAFETY AND HYGIENE: STREET FOOD VENDORS</b>													
20	FOOD SAFETY AWARENESS FOR STREET FOOD VENDORS	0.5	Upon request from client											

	TRAINING COURSES	# OF DAYS	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
<b>F</b>	<b>LABORATORIES: TESTING, ANALYTICAL, RESEARCH, FORENSIC, VETERINARY, CALIBRATION AND MEDICAL</b>													
21	ACHIEVING LABORATORY ACCREDITATION	0.5	Upon request from client											
22	LABORATORY MANAGEMENT SYSTEMS (ISO/IEC 17025) & INTERNAL AUDITING	5.0				20-25 WHK		22-26 WHK		3-7 WALV		12-16 WHK		
23	LABORATORY MANAGEMENT SYSTEMS (ISO/IEC 17025) IMPLEMENTATION	3					18-20 WHK	15-17 WHK				19-21 WALV		
24	ISO/IEC 17025 INTERNAL AUDITOR TRAINING COURSE	2					21-22 WHK	18-19 WHK				22-23 WALV		
25	METHOD VALIDATION TRAINING (ANALYTICAL)	5				18-24 WHK			20-24 WHK			5-9 WALV		
26	LABORATORY SAFETY TRAINING FOR STUDENTS	0.5	Upon request from client											
27	LABORATORY SAFETY FOR ACADEMIC & RESEARCH STAFF	2												
28	LABORATORY SAFETY	3												
<b>G</b>	<b>MANAGEMENT SYSTEMS: ALL INDUSTRIES/SECTORS</b>													
29	INTRODUCTION TO ISO 9001:2015	2												
30	ISO 9001:2015 INTERNAL AUDITOR COURSE	2												
31	ISO 9001:2015 (QMS) AWARENESS TRAINING	1												
32	ISO 9001:2015 QUALITY MANAGEMENT IMPLEMENTATION COURSE	5						1-5 WHK				5-9 WHK		
33	ISO 19011 MANAGEMENT SYSTEM AUDIT TRAINING COURSE	3	Upon request from client											

- Detailed training courses outlines and brochures can be made available together with quotations or upon request.
- For high number of participants, corporate, private and large entities are encouraged to request for quotations and opt for on-site training (inhouse at their facility or preferred venue).

Registration form Link: [https://www.cjtssnam.com/Docs/doc0\\_ifs.pdf](https://www.cjtssnam.com/Docs/doc0_ifs.pdf) Email or WhatsApp completed registration form to:  
 Course Administrator: +264 81201317  Email: [clarence@cjtssnam.com](mailto:clarence@cjtssnam.com) or [cjtjipangandjara@gmail.com](mailto:cjtjipangandjara@gmail.com)