

THE BASICS FOR FOOD HANDLERS SKILLS PROGRAMME

09SP0002520301302/0

OVERVIEW

The R638 (Regulations governing general hygiene requirements for food premises and transport of food), was promulgated in June 2018. This regulation requires that the person in charge of a food premises is trained in the principles and practices of food safety and hygiene, and that the training is accredited. This course is a FoodBev SETA accredited skills programme and is perfectly positioned to satisfy the training requirements for the persons in charge of a food premises as required by the R638.

Whilst providing a practical approach using workplace examples and case studies to ensure a thorough understanding of hygiene and food safety practices, the course focuses on why the daily application of these practices is important and how these should be applied.

PREREQUISITES

Basic numeracy and literacy skills

WORKPLACE COMPONENT

- The food premises is visited during the one-on-one workplace assessment to ensure that the learner is able to demonstrate application of the
- Food Safety Principles

CONTENT

- The R368 and what it requires of the person in charge and well as the food handlers
- What is food safety?
- The different types of food hazards that can occur
- What are food safety practices or GMPs?
- Understand how personal hygiene practices impact on food safety
- Temperature control
- Personal Safety Practices
- Records required by the R638
- Allergen Controls
- The importance of traceability
- Pest control
- And much more....

UNIT STANDARDS

TITLE	NO	NQF	CREDITS
Apply Good Manufacturing Practices as part of a Food Safety System	120403	2	4
Personal Hygiene, Health and Presentation	120404	1	4
Apply personal safety practices in a food or sensitive consumer product environment	120416	2	5

Total Credits 13

Articulation: National Certificate in Food and Beverages Packaging Operations - Level 3

ASSESSMENT

- Integrated assessment via a one-on-one assessment in the workplace conducted two weeks after the last day of training

BENEFITS

- Achieve certificate of competence for credit bearing accredited skills programme recognised by the South African Qualifications Authority and endorsed by the FoodBev SETA
- Comply with the R638 training requirements for the persons in charge of a food premises
- Training can be conducted in isiXhosa, isiZulu, English and Afrikaans
- Training is customised and workplace based to ensure relevancy and practical application

DURATION

FS01 - LEVEL 2 (13 Credits)
2 Days theory. A workplace assessment consisting of an hour per learner in the workplace.

CONTACT

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