

BASIC FOOD SAFETY AWARENESS WORKSHOP

OVERVIEW

The R638, which is the regulation pertaining to the General Hygiene Requirements for Food Premises, Transport of food and related matters, requires that all food handlers have training on principles and practices of food safety and hygiene and that assessments are also performed to ensure that the training is effective. Food handlers failing to adhere to basic food hygiene practices is often the cause of food poisoning incidents. Understanding the importance of food safety, and the consequences to the consumer, employer and employee is a fundamental starting point in this course.

Based on the R638, ISO /TS 22002-1 and SANS 10049, the content is visual and practical to ensure interest and engagement.

Hand-washing demonstrations using fluorescent cream supplemented with short high impact videos and examples of good and bad hygiene practices drive home the importance of an entrenched food safety culture at all levels in the food handling environment.

WHO SHOULD ATTEND?

All food handlers working in any food handling environment. This environment could be a kitchen, processing plant, food packing/processing facility or any other food handling environment.

PREREQUISITES

Not required

COURSE CONTENT

- Company Code of Conduct
- Basic Food Microbiology
- Protective Clothing requirements
- Personal Hygiene at home and at work
- Reporting of illnesses, injuries, cuts etc.
- Reporting of non-conformances
- Clean-as-you-go
- Handling of waste
- Food Defence
- Allergen Controls

DURATION

3 Hours
Basic

ASSESSMENT

- The assessment consists of a short "true/false" knowledge test
- The learners are assessed on their ability to demonstrate compliance to Protective Clothing requirements and hand-washing technique
- Learner's ability to identify poor practices is assessed

BENEFITS

- Learners receive a Certificate of Attendance for the Basic Hygiene Awareness Course
- The workshop is customised to ensure that current poor practices are highlighted and discussed in detail during the training
- Training can be conducted in isiXhosa, isiZulu, English and Afrikaans
- Training is conducted in-house with access to the learner's workplace ensuring relevancy and practical application

CONTACT

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