



Course Outline

Introduction to Food Safety

Course Target Group

This course is targeted at line supervisors.

Course Objective

This introductory course will equip your staff in:-

- The importance of food safety
- Food safety hazards in the workplace
- Good manufacturing practices
- Basic understanding of HACCP

Course Content

Introduction

This section provides a basic understanding of:

- Product quality and food safety in the food industry
- The categories of hazards that affect food safety

Cleaning and Sanitation in the Workplace

This section provides a basic understanding of:

- Cleaning practices
- The role of cleaning & sanitation

Delegates are introduced to:

- Master cleaning schedules
- Cleaning methods
- Monitoring of effective cleaning

Pest Control in the Workplace

This section provides a basic understanding of:

- Pest control
- The role of pest management in an effective food safety programme

Delegates learn:

- To identify signs of pest activity
- To identify pest types and categories
- A methodology for reporting pest sightings
- To understand why pests are hazardous
- Steps to take in pest control



Personnel Practices

This section provides a basic understanding of personnel practices, including:

- Hygiene and health standards
- Medicals
- Locker and change rooms
- Practices relating to protective clothing and jewellery

Control of Operation

- Basic understanding of Hazard Analysis and Critical Control Points (HACCP)
- Types of Hazards
- Handling and storing raw materials

Learning Assumed To Be In Place

Knowledge, comprehension and application of language, mathematics, natural science and technology on NQF 2.

Course Duration

Duration: 1 to 2 days, depending on level of personnel.

Assessment & Certification

In order to be deemed competent, delegates have to successfully complete group case studies.
Successful candidates will be awarded a certificate from Wareham & Associates indicating successful completion of the course.
Delegates who are deemed Not Yet Competent will nevertheless receive a Certificate of Attendance.

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