



## Course Outline

### Personal Hygiene & Basic Understanding of HACCP

## Course Target Group

This course is targeted at shop floor staff.

## Course Objective

This course is designed to give employees working in a food or food packaging manufacturing environment an overview of:-

- Food Safety
- Food Safety Hazards
- Personal Hygiene practices
- Basic Understanding of HACCP

## Course Content

### **Module 1: Introduction to Food Safety**

This module provides a basic understanding of:

- Product quality and food safety in the food industry
- The categories of hazards that affect food safety
- The good manufacturing practices that directly influence a food safety programme

### **Module 2: Personal Practices**

This module provides a detailed understanding of operational methods and personal practices including:

- Hygiene and health standards
- Practices relating to protective clothing and jewellery
- Fun personal hygiene DVD

## Learning Assumed To Be In Place

Knowledge, comprehension and application of language, natural science and technology principles at NQF Level 1.

## Course Duration

Duration : This is a half day course, maximum 20 delegates per group



## Assessment & Certification

Successful candidates will be awarded a certificate from **Wareham & Associates** indicating successful completion of the course.

## 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](mailto:training@wha.co.za)