

Introduction to Food Safety for the Maintenance Staff

Swift Silliker (Pty) Ltd t/a Merieux NutriSciences is accredited with FoodBev SETA: Accreditation number: 587/00077/0610

Course Level
FLOOR WORKER

Programme Coordinator
LULANIE SWANEPOEL

Duration
THREE HOURS



Overview & Objectives

This course introduces maintenance staff to the Food Safety Management Systems. It is important for everyone in the company to understand its basic principles so their roles within the programme can be appreciated.

Course Objectives

At the conclusion of the course, participants will be able to:

- Understand the basic principles of Food Safety
- Know their roles and responsibilities as part of the Food Safety Management System
- Recognize the importance of hygiene in a Food Safety System



Outline

- What is Hygiene?
- What is Food Safety?
- Sources of contamination
- Basic Hygiene principles including germs and food poisoning
- Reasons for implementing for Food Safety Management Systems
- Identifying hazards and control measures
- Overview of Prerequisite Programmes, CCPs, Critical Limits, Monitoring, Corrective Action
- Your role in the Food Safety Management System

A certificate of attendance and virtual badge will be issued once the course has been successfully completed.



Entry Level Requirements

To ensure the value of the course to your company, delegates must be comfortable communicating in English and need suitable reading and writing skills



Who Should Attend

- Food Manufacturing Industry
- Maintenance Staff



Language

Presented in English.



Enrolment Information

Contact us today for a quote, more info, or to enrol in this course (details below)



CONTACT US:

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