



Hand Hygiene and Handwashing Techniques

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
TWO HOURS



Overview & Objectives

The ever-increasing risk of food-poisoning outbreaks, as well as the risks and costs associated with product spoilage and recall has made the implementation of a food-safety system vital if a facility wishes to be synonymous with outstanding-quality service.

As a result, this two-hour course was developed with highly-visual material (photographs and a video demonstrating the principles of hygiene), followed by a practical session where delegates demonstrate their understanding.

Delegates will be introduced to hand hygiene and learn more about germs, how they are spread, how they can be controlled and the basics of food poisoning.

Course Objectives

To equip the participant with knowledge about bacteria, how they are spread and can be controlled through good hand hygiene.



Who Should Attend

- Food handlers
- Packers
- Quality controllers
- Floor workers
- Staff involved in processing related products/areas



Outline

The following topics are covered in the presentation:

- Basic hygiene principles (including germs and food poisoning)
- Personal hygiene
- Hand hygiene and techniques

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



Entry Level Requirements

None.

To ensure that this course is valuable to your company, delegates must be comfortable communicating in English and need suitable reading and writing skills.



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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