

Introduction to Hygiene for the Food Manufacturing Industry

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
3 HOURS



Overview & Objectives

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

As a result this 2.5 hour course was developed with highly-visual material (photographs and a video demonstrating the principles of hygiene). It will introduce attendees to hygiene as well as teach them more about germs, how they are spread, how they can be controlled and the basics of food poisoning. Attendees will gain knowledge of personal hygiene, cleaning and sanitation, housekeeping, food handling, temperature control, pest control, food-handling practices and basic documentation.

The course can be customised by means of photographs of your facility which will identify good and bad practices and encourage staff to identify solutions to the problems indicated.

Course Objectives

This course focuses on the evaluation procedures and requirements detailed in the Global Standard – Food Safety.

At the conclusion of the course, participants will be familiar with:

- To equip the participant with knowledge about microorganisms, how they are spread, how they can be controlled and the basics of food poisoning.
- To equip the participant with personal hygiene knowledge, cleaning and sanitation, housekeeping practices, food-handling practices, temperature control, pest control and basic documentation.



Who Should Attend

Food manufacturing industry:

- Production staff
- Supervisors and unit managers



Outline

PART 1: GENERAL INFORMATION

The following topics are covered in the first part of the presentation:

- Basic hygiene principles including germs and food poisoning
- Personal hygiene
- Code of conduct
- Cleaning and sanitation
- Housekeeping
- Food handling
- Temperature control
- Pest control
- Basic documentation

PART 2: INDUSTRY SPECIFIC INFORMATION

Food Manufacturing Industry:

- Handling practices for food manufacturers
- Cleaning practices for food manufacturers

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



Entry Level Requirements

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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