

## Introduction to Hygiene Including Listeria Awareness

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  
**2.5 HOURS**



### Overview & Objectives

Listeria is an organism that contaminates food and, with the wide spread concern, it's recommended to have a basic understanding of this deadly organism.

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 (and more specifically, Listeria), 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 all with regards to Listeria.

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 is designed to equip the participant with:

- Knowledge about microorganisms, how they are spread, how they can be controlled and the basics of food poisoning.
- Personal hygiene knowledge, cleaning and sanitation, housekeeping practices, food-handling practices, temperature control, pest control and basic documentation, all in the fight to produce a product that is free from potential Listeria contamination.



### Who Should Attend

Food manufacturing industry:

- Production staff
- Supervisors and unit manager



### 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

- Handling practices for food manufacturers
- Storage conditions
- Preventing cross contamination
- Cleaning practices for food manufacturers

certificate of attendance 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.



### 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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