



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
IMPLEMENTATION

Programme Coordinator
LULANIE SWANEPOEL

Course Length
1 MODULE



Overview & 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



Module Outline

- What is Hygiene?
- Product Spoilage & Food Poisoning
- Sources of Contamination
- Listeria
- Factors Affecting the Growth of Microorganisms
- Microbiological Cross-Contamination VIDEO
- Personal Hygiene
- Cleaning & Sanitation
- Cleaning & Sanitation VIDEO
- Waste Management
- Pest Control
- Storage Practices
- Food Handling Practices
- Documentation & Records

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



Entry Level Requirements

None. Delegates must be comfortable communicating in English and need suitable reading and writing skills.



Who Should Attend

- Food manufacturing industry:
- Production staff
- Supervisors and unit managers



Language

Presented in English.



CONTACT US TO ENROL TODAY

za-info@mxns.com / za-equip.mxns.com

CAPE TOWN - 021 683 8436 / MIDRAND - 011 805 4310 / GEORGE - 044 873 0855 / DURBAN - 031 502 6348 / JEFFREYS BAY - 042 296 0945

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Benefits of MXNS Online Training

Independence & Flexibility

This course is facilitated via an online Learner Management System (LMS) and follows a 'learn-at-your-own-pace' approach, whereby the student has the freedom to work through the content in their own time - from anywhere in the world.

Variety

The content of this course is made up of course notes, images, infographics and video - in order to provide diversity in the learning material and to allow for exposition of more nuanced topics and/or practical demonstration, where required

Assessment Method

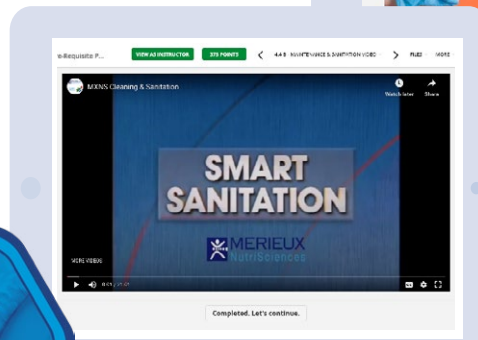
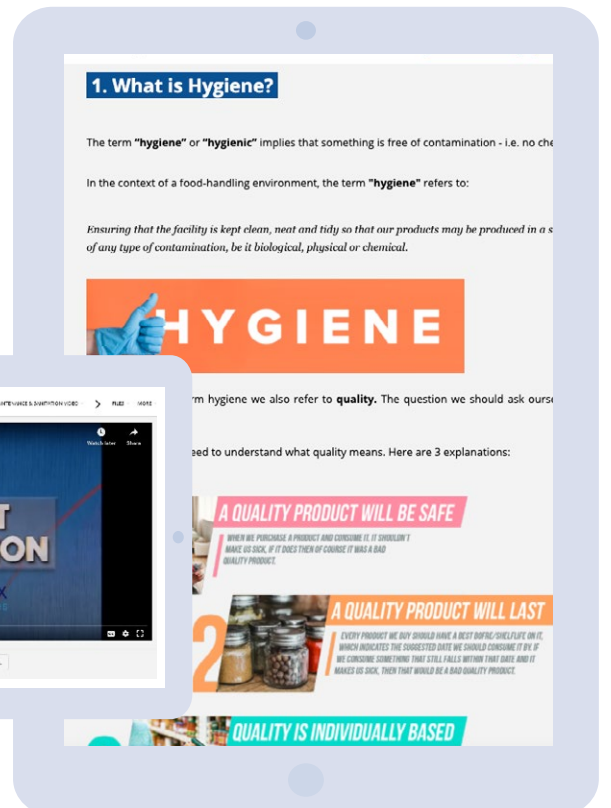
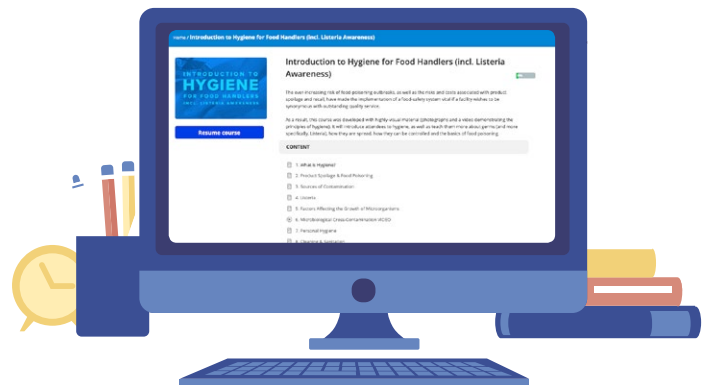
The course is followed by an assessment which is completed online and graded by our Technical Specialists.

Online Assistance

Our Technical Specialists are an email away and are available to assist with any content for which you may require further clarification.

Learning Outcomes

At the conclusion of this course, you will receive a certificate of completion, as well as a digital badge to make use of on your resumé, LinkedIn profile, etc.



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