

Food Safety for Supervisors

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
5 MODULES



Overview & Objectives

This course expands on the basic principles of food safety, enabling supervisors to understand and identify food-safety hazards and their effective control measures for those hazards which have been identified.

Course Objectives

The course teaches the supervisors good manufacturing practices (GMP), from a Food Safety point of view and applies these principles to specific environments.

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

- Understand the basic principles of Food Safety and their roles and responsibilities
- Recognize the importance of the Prerequisite Programmes and Food Safety Principles
- Help maintain the Food Safety Management System



Entry Level Requirements

- Participants must have had exposure to food and related product manufacturing.
- Delegates must be comfortable communicating in English and need suitable reading and writing skills.



Who Should Attend

- Team leaders and factory-floor supervisors who need a basic understanding of Food Safety and their roles within the food safety management system.



Language

Course content presented in English



Module Outline

MODULE 1:

- Introduction to Pre-requisite programmes (PRP)
- Terms and definitions
- GMP unpacked
- Records & Documents
- Hazards & GMP

MODULE 2:

- Bacteria
- Concept of Microbiology in a food handling environment

MODULE 3:

- Personnel Hygiene
- Maintenance and Sanitation
- Construction and Maintenance
- Production and Process Control
- Inspections

MODULE 4:

- The 7 Principles & 12 Steps of HACCP
- Food Safety Principles & Types of Hazards
- Risk Assessment & Control Measures
- Monitoring
- Corrective Action
- Validation and Verification

MODULE 5: Summative Assessment

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



NQF & Credits Information

FoodBev SETA Registered Skills Programme: 09SP0002430401903/0
NQF Level: 3
Credits: 19

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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

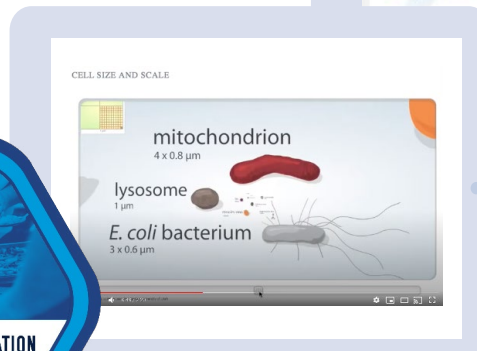
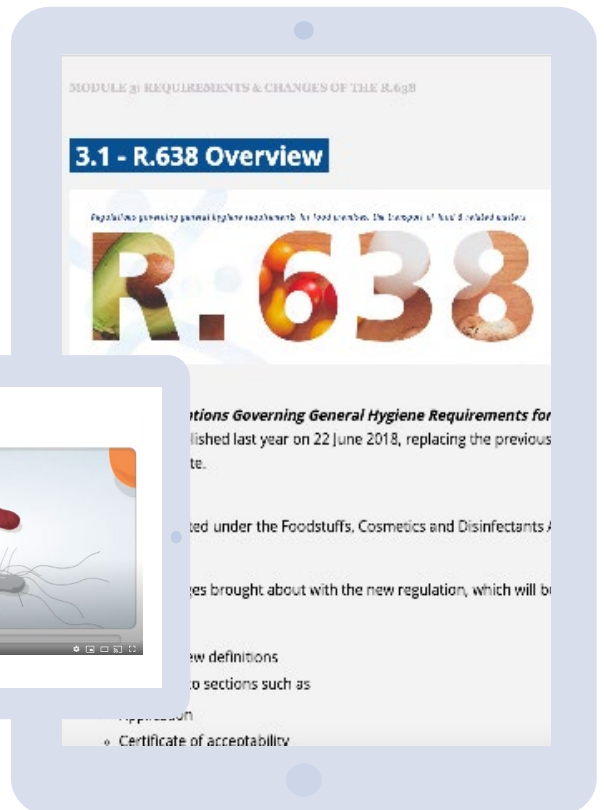
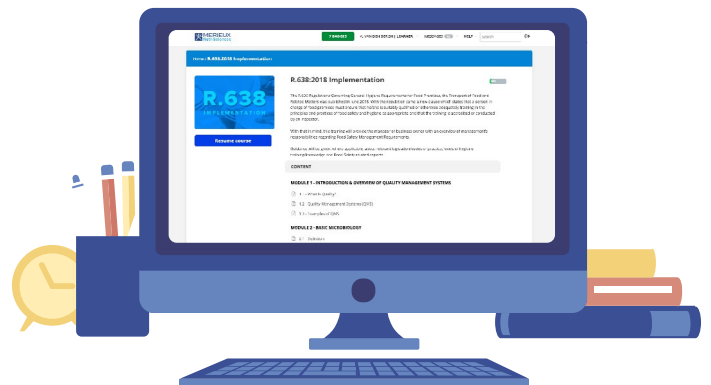
Each module is followed by an assessment which is uploaded and graded by our Technical Specialists.

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.



CONTACT US TO ENROL TODAY

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