

# Introduction to Food Safety

## SHORT COURSE



### ABOUT THE COURSE

Introduce your food workers to the concept of food safety. Why is food safety important and how can they contribute to keep food safe?

Basic concepts in food safety are explained to food workers using simple language and practical examples. The course duration is 2-3 hours.

This course is a perfect starting point to kick off your internal training programme.

Please note that all courses can be customised to include your company logo and company specific information.

### COURSE CONTENTS

#### 1. Introduction & Definitions

- Why must I do this training?
- Why is food important?
- What is safe food?
- What is food safety?
- What is food hygiene?

#### 2. Food Safety Hazards

- What are food safety hazards?
- How do hazards end up in food?

#### 3. The role of the food handler

- Am I a food handler?
- How can I prevent food poisoning?
- Five keys to safer food

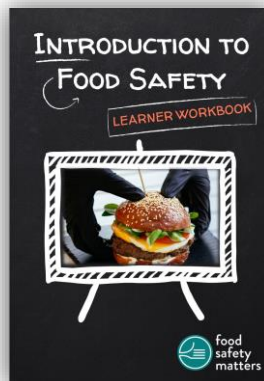
### COURSE MATERIAL

#### For the learner:

- Learner workbook (A4, 20 pages)
- Knowledge test
- Certificate (A4)

#### For the facilitator:

- PowerPoint presentation
- Facilitator guide
- Knowledge test memo



### For more information:

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