

# Basic food safety & hygiene for the food handler

SHORT COURSE



## COURSE CONTENTS

- 1. Understand your mission**  
Definition and importance of food safety & hygiene
- 2. Know your enemy**  
Food safety hazards (incl. germs and allergens)
- 3. Prepare for your mission**  
Personal hygiene requirements (incl. handwashing)
- 4. Mind your health**  
Personal health requirements
- 5. Wear the correct uniform**  
PPE requirements
- 6. Follow the best strategy**  
Good manufacturing practices (incl. temperature control, cleaning, waste & pest control)
- 7. Be a team player**  
Fostering a food safety culture

## BENEFITS

- ✓ Fun and affordable!
- ✓ **Flexible training options:**
  - You do the training yourself; or
  - We come to your premises (Gqeberha & surrounding areas)
- ✓ All material is customisable to your company and/or industry
- ✓ An **improved food safety culture**

## ABOUT THE COURSE

SA Health Regulation 638 states that **all food handlers must undergo regular training in food safety and hygiene. This is the perfect course!**

Challenge your food handlers to become food safety heroes! Basic requirements for food handlers are explained in a **FUN** way using simple language and practical examples. The course duration is 3 hours.

This course is complemented by colourful A3/A2 posters, as well as an incentive programme for workers.

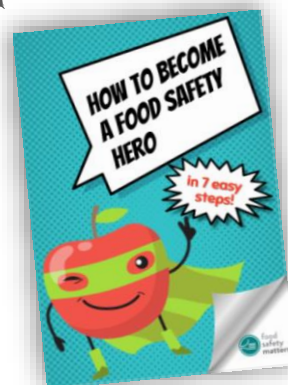
## COURSE MATERIAL

### For the learner:

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

### For the facilitator:

- PowerPoint presentation
- Knowledge test memo



Contact us now for a quotation:

juliette@foodsafetymatters.co.za  
083 231 3246  
www.foodsafetymatters.co.za

