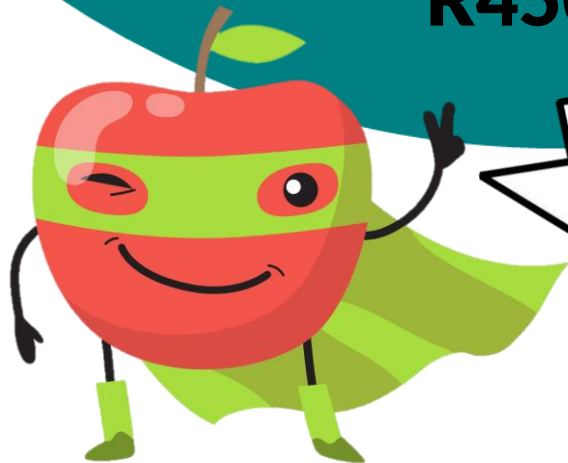


FOOD SAFETY FOR THE FOOD HANDLER

eLEARNING COURSE R450 PP



**HOW TO BECOME
A FOOD SAFETY
HERO**
*in 7 easy
steps!*

Health Regulation 638 section 10(1)(b) states that all people working on food handling premises in South Africa must be trained in food safety and hygiene. Completing this course fulfils this requirement.

COURSE CONTENTS

Step 1. Understand your mission

- Definition and importance of food safety

Step 2. Know your enemy

- Food safety hazards (incl. germs and allergens)

Step 3. Prepare for your mission

- Personal hygiene requirements (incl. handwashing)

Step 4. Mind your health

- Personal health requirements

Step 5. Wear your superhero costume

- PPE requirements

Step 6. Follow the best strategies

- Good manufacturing practices (incl. temperature control, cleaning, waste & pest control)

Step 7. Be a team player

- Foster a food safety culture

HOW IT WORKS

- This fun-filled 3-hour course is video-based and presented on the internet.
- Attend from anywhere in the country using a cell phone, tablet, laptop or PC.
- Learners can complete the course in their own time and at their own pace.
- Receive a digital Certificate on successful completion of the online assessment.
- This course is also suitable for group training.

ABOUT YOUR FACILITATOR

Juliette le Roux has a Masters degree in Food Science. She is an experienced food safety consultant and training facilitator, as well as a SAATCA-registered provisional auditor in Food Hygiene & PRP : SANS 10049:2019 (F5522).

CONTACT US TODAY FOR MORE INFORMATION OR TO REGISTER!



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