

FOOD SAFETY LEVEL 1 Good Catering Practices



The GCP standard looks at pre-requisite requirements needed for the prevention of food safety risks.

Good Catering Practices (GCP) provide you with the foundation, framework and building blocks for a complete food safety management system and are essential for a wide variety of food establishments, including hotels, resorts, restaurants, quick service restaurants (QSR), catering businesses, retail outlets, convenience stores, canteens and more.



Assurance



Testing



Inspection



intertek

Certification

Other Food Safety Level 1 Courses available:

- Introduction to Food Safety Management Systems
- Introduction to Food Safety Management Standards & Regulations
- Introduction to Food Microbiology
- Introduction to Managing Allergens

FS104

Who should attend

This course is suitable for Supervisors, all levels of management and kitchen staff. Any of the following would benefit:

- Food Handlers
- Any food safety or HACCP team members
- Cooks
- Sous Chefs
- Executive Chefs
- Operations/Banqueting Managers
- Managing Director/General Manager/Owner



Course Content

The course will address the following:

- Requirements of ISO/TS 22002-2
- Basic hygiene and food handling procedures
- Basic food safety
- Waste management
- Cleaning and sanitary facilities
- Pest control
- Effective implementation of the standards
- appropriate to your business
- Best practice for handling food
- Handling food safety complaints

Entry Level Requirements

Delegates are required to have:

- Experience working in the food or catering industry

Course Structure

The course consists of:

- Full day training for 2 days from 08h00 - 17h00 daily
- Presentation and group exercises
- Certificate of Attendance

Why Choose Intertek Academy?

Intertek is an international company with a wide range of services in areas of safety, performance, quality and market access.

We offer:

- Knowledgeable experts
- Current information and knowledge of regulations and standards
- Optimised methods of information transfer

Our training will provide you with:

- Tools to manage processes and activities
- Insight into industry norms and requirements
- Knowledge to assist you to increase your profits, strengthen your brand and become more competitive by increasing your ability to make systematic and measurable improvements in your business so that you can shorten lead times and reduce costs without compromising the rules and requirements.

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