

FOOD SAFETY LEVEL 1 Basic Food Hygiene



Learn the basics of food safety and the requirements of Regulation 962. Course material is provided in English, but will be presented by a facilitator fluent in South African vernacular, to assist the delegates to obtain a full understanding of the principles and content.

This course has been designed for those working within a food production or food service environment, who need a fundamental understanding of the purpose of food safety and the basics of food hygiene.

It will assist companies to instill a culture of food safety among their staff, and will encourage compliance with safe and hygienic practices.



Assurance



Testing



Inspection



intertek

Certification

Other Food Safety Level 1 Courses available:

- Introduction to Food Safety Management Standards & Regulations
- Introduction to Food Safety Management Systems
- Introduction to Food Microbiology
- Introduction to HACCP

FS107

Who should attend

Any of the following would benefit:

- People new to the food industry
- Food Handlers
- Supervisors
- Factory/office admin staff



Course Content

By the end of the course delegates will have an understanding of:

- The purpose of food safety
- Principles of food handling
- Food safety hazards and microorganisms
- The importance of personal hygiene
- Cleaning & sanitation, pest control and safe handling and storage
- The added requirements for the high risk preparation of ready to eat food
- The importance of allergen awareness and control

Entry Level Requirements

Delegates are required to have:

- Experience working in the food and beverage industry

Course Structure

The course consists of:

- Half-day training
- Practical and interactive
- Strong visual emphasis
- 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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