

FOOD SAFETY LEVEL 1

Introduction to Food Safety Management Systems and Regulations and Standards



Discover the importance that food safety plays in your business and learn what is needed to design functional Food Safety Management Systems

This course has been designed for those who are new to food safety, and who need an introduction and overview of what food safety management is all about. It will assist those whose clients are requesting that they have an “audit” but who cannot make sense of the pre-audit forms! It will also provide a general overview of PRPs and HACCP and will form a solid building block for further development in other areas of food safety training.



Assurance



Testing



Inspection



intertek

Certification

Other Food Safety Level 1 Courses available:

- Introduction to Food Safety Standards & Regulations
- Introduction to Food Microbiology
- Introduction to Good Catering Practices
- Introduction to Managing Allergens

FS108

Who should attend

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

- People new to the food industry
- Managing Director/General Manager/Owner
- Financial Manager
- Maintenance Manager and supervisors
- Marketing and Sales Manager & sales reps
- Process Engineers
- R & D departments
- Food Handlers
- Any food safety team member



Course Content

By the end of the course delegates will have:

- An understanding of the importance of food safety
- An overview of the stakeholders in their food safety systems and their requirements
- A general overview of the building blocks for Food Safety Management Systems
- An introduction to PRPs
- An introduction to HACCP
- An understanding of the role of audits in Food Safety Management Systems
- The basic approach to implementing Food Safety Management Systems
- And understanding of the consequences and benefits of Food Safety Management Systems

Entry Level Requirements

It would be beneficial if delegates have:

- Experience working in the food and beverage industry

Course Structure

The course consists of:

- Full day training from 08h00 - 17h00
- 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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For more information on this course or how to register, please contact us at training.africa@intertek.com