



# Understanding Pre Requisite Programmes IQ011

## ASSESSMENT

Quiz

## TRAINING OPTIONS

- Virtual
- Contact
- Hybrid

MOQ for onsite: 4

## DURATION

1 day

## COST PER PERSON

Please contact for cost

## GET IN TOUCH

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## OVERVIEW

Pre Requisite programmes are referred to as the basic conditions needed for a food handling organization or distributor of food product to adhere to in order to produce safe food product. This course aims to provide the frameworks for PRP implementation.

## TARGET AUDIENCE

Food Safety Team, Team Leaders, Supervisors, warehouse staff

## LEARNING OUTCOME

An in-depth understanding of the standard requirements for effective implementation or PRP's

## COURSE GRADING

Intermediate

## CERTIFICATION

Electronically generated Certificate of Attendance presented on completion.