

Basic Food Safety, Good Manufacturing/Hygiene Practices

IQ001

ASSESSMENT

Quiz

TRAINING OPTIONS

- Virtual
- Contact
- Hybrid

MOQ for onsite: 4

DURATION

0.5 days

COST PER PERSON

Please contact for cost

GET IN TOUCH

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OVERVIEW

This course provides an introduction to food safety, basic requirements for facilities which include good hygiene, and good manufacturing practices. Consideration is also given to PRP's.

TARGET AUDIENCE

Floor workers/ food handlers involved in the production process.

LEARNING OUTCOME

Introductory knowledge of food safety and hygiene

COURSE GRADING

Beginner/ basic

CERTIFICATION

Electronically generated Certificate of Attendance presented on completion.