

# 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

Email: [info@techniqfss.co.za](mailto:info@techniqfss.co.za)

WhatsApp: +27 81 584 0766

[www.techniqfss.co.za](http://www.techniqfss.co.za)

### 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.