



FOOD SAFETY: ALCOHOL SAFETY



Course Information

Course Name	Food Safety: Alcohol Safety
Course Designer	World Wide Industrial and Systems Engineers
Course Category	Hazard Communication
Course Duration	20 minutes

Course Overview

Drinking alcohol is a defining feature of American social culture. People drink to celebrate, to unwind, and to enhance the flavours in their food. While drinking can be an enjoyable experience, alcohol is a drug that can become harmful if it's not enjoyed in moderation. As a food handler, you play a key role in keeping customers safe by serving alcohol responsibly. In this self-directed course, you'll learn about the laws that apply to individuals and establishments that serve alcohol. Interactive elements and beautiful illustrations will guide you through the way's alcohol affects the human body, how to recognize symptoms of intoxication, and appropriate intervention methods. Cheers to alcohol safety!

Food Safety: Alcohol Safety

Who should attend?	• Food Handler • Food Safety Team • Food Safety Team Leader
Course Objectives	• Recall the alcohol laws and personal liabilities that pertain to food handlers • Understand the risks associated with drinking • Understand what alcohol is and how it is processed by the body • Understand what ABV is and the average alcohol content in different drinks • State the basic steps involved in serving alcohol responsibly • Recognise common symptoms of intoxication • Recall appropriate intervention methods
Benefits	• Customer Safety • Know the laws relating to alcohol. • Able to identify intoxication

Course Content

Course Modules	1. Alcohol Laws 2. How Alcohol Affects the Body 3. What you can do 4. Assessment
Certification	• Certificate of competence. • Certificate of attendance.
Assessments	• If applicable, an assessment at the end of the course will be required. • A minimum of 60% is to be achieved to attain a competence certificate. • If you achieve lower than 60% but get between 40 – 59% a second attempt will become available. • If you get lower than 40% and fail the second attempt, you will need to re-purchase the course. • If applicable an attendance certificate will be awarded to you.

About WWiSE

Who are we?

World Wide Industrial & Systems Engineers (WWiSE) is an ISO consultancy, training, business solutions and systems implementation firm based in Southern Africa that provides clients with effective business processes and Safety, Health, Environmental, Risk and Quality (SHERQ) management solutions in preparation for ISO compliance. The solutions we provide and implement allow our clients to compete favourably in modern competitive business environments, locally and internationally. We also strive to be the leading training providers in SHERQ, ISO, Engineering, Finance, Business and Project Management.

What do we do?

Our services are aimed at the improvement of quality, efficiency, knowledge, and competitiveness of client companies. The service range includes:

- ISO and SHERQ Systems implementation services whereby we assist client companies in meeting the requirements of ISO 9001, 14001, 22000, 31000, 27001, 20000-1, 50001 and ISO 45001 standards.
- Integrated Management Systems development whereby we integrate several business systems and quality management solutions into a single management system to comply with various quality and safety standards.
- Training of all employees (Shop Floor to Executive Management) in the fields of SHERQ, Engineering, Finance, Business and Project Management to meet the job responsibilities and expertise requirements of International Standards.
- ISO, Legal auditing which includes gap analysis audits, product, process, procedural, and systems auditing by our registered SAATCA auditors.
- Customised web-based solutions integrating current systems to be in line with ISO requirements

We are a Level 1 BBBEE Contributor that specializes in systems development, consultancy, training, and auditing.