



FOOD SAFETY: CATERING (LEVEL 2)



Course Information

Course Name	Food Safety: Catering (Level 2)
Course Designer	World Wide Industrial and Systems Engineers
Course Category	Hazard Communication
Course Duration	45 minutes

Course Overview

Find out why food safety and hygiene is important to everyone and what can happen when people think it doesn't matter. you'll learn why much of food hygiene comes down to you and how you operate in a kitchen and look at what hazards there are to food safety and how you can contain the risk of food poisoning.

Food Safety: Catering (Level 2)

Who should attend?	• Food Handler • Food Safety Team • Food Safety Team Leader • Catering Staff
Course Objectives	• Preparing food safely • Storing food safely • Stock control procedures • Pest control • What to do with spoiled food • How to maintain cleanliness • Good workflow • Best practice cleaning processes
Benefits	• Knowledge of Control food safety hazards • Knowledge of Control food temperature • Knowledge of Food preparation • Knowledge of Food storage

Course Content

Course Modules	1. Food Safety Matters 2. Taking Personal Responsibility 3. Food Safety Hazards 4. Food Safety Practices 5. Cleaning and Disinfection
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, 22301 and 45001 standards.
- Integrated Management Systems development whereby we integrate several business systems and environmental, quality management solutions into a single management system to comply with various environmental, 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 the International Standards.
- ISO and 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 specialises in systems development, consultancy, training and auditing