



FOOD SAFETY: FOR FOOD MANAGERS



Course Information

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

Course Overview

Food management: it's a complex skill that is essential to the safety of both employees and customers. Food managers fulfil a leadership role that involves overseeing others and making big decisions that impact the safety and satisfaction of their customers. In this self-directed course, you'll learn about some of the biggest problems in food service and the best ways to prevent them in your workplace. Interactive elements and beautiful illustrations will teach you how to use active managerial control and respond appropriately when things go wrong. This course culminates in a 10-question final assessment.

Food Safety: For Food Managers

Who should attend?	• Food handler • Food safety team • Food safety manager
Course Objectives	• State the role of food managers in creating and implementing food handling policies. • Understand the importance of hazard control/prevention methods. • Recognize and respond to the symptoms of a foodborne illness. • Recall CDC and FDA guidelines for safe food-handling practices • Understand the ongoing cycle of active managerial control • Recall how to create a SOP
Benefits	• Reduce the non-conformances. • Retain client • Knowledge of health risks • Knowledge of food prepping and handling • Knowledge of food temperature • Knowledge of food policies and procedures

Course Content

Course Modules	1. Your role as a food manager 2. Preventative measures 3. Active Managerial control 4. Managerial response
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 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.