



FOOD SAFETY: MANUFACTURING



Course Information

Course Name	Food Safety: Manufacturing
Course Designer	World Wide Industrial and Systems Engineers
Course Category	Hazard Communication
Course Duration	56 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.

Food Safety: Manufacturing

Who should attend?	• Food Handler • Food Safety Team • Food Safety Team Leader • Employees
Course Objectives	By the end of the course, the learner will be able to: • distinguish the consequences of poor food safety practice on customers and the organisation • distinguish the different types of hazards and contamination, (including allergens), high risk foods, the temperature danger zone • distinguish the HACCP process, due diligence, risk assessment and the need to follow safety processes • distinguish personal responsibility for hygiene: hand washing, illness, personal protective equipment • distinguish safety measures and practices from delivery to consumption: checking deliveries, storage and stock control, safe freezing, cooling, thawing, and refrigeration, controlling time and temperature • know how to clean, disinfect, sanitise and sterilize • gain knowledge on the impact of allergies and some common allergens • gain knowledge on pest control and waste disposal
Benefits	• Reduction of food wastage • Health risks • Learned behaviour • Good reputation • Proper working conditions • Efficiency in the workplace • Keeping within the legislation

Course Content

Course Modules	1. Food Safety Matters 2. Food Contamination 3. Food Safety Management Systems 4. Taking Personal Responsibility 5. Food Safety Practices 6. Cleaning and Disinfection
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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 is 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 SHEQ, 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.

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- 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