



FOOD SAFETY: TIME AND TEMPERATURE CONTROL



Course Information

Course Name	Food Safety: Time and Temperature Control
Course Designer	World Wide Industrial and Systems Engineers
Course Category	Hazard Communication
Course Duration	30 minutes

Course Overview

Keeping food at the proper temperature is an essential part of preventing bacteria from growing rapidly and causing foodborne illness. You can minimize the risk of foodborne illness by knowing what foods are most at risk and how to control time and temperature throughout the food handling process. In this self-directed course, you'll learn the proper way to monitor time and temperature control of food throughout the food handling process, through concise content and beautiful illustrations. The course culminates in a 10-question final assessment.

Food Safety: Time and Temperature Control

Who should attend?	• Food Handler • Food Safety Team • Food Safety Team Leader • Employees
Course Objectives	In this course you will: • understand the importance of time and temperature control • describe the temperature “danger zone” and how food kept in this zone can become the right environment for bacteria to grow • identify foods that require time and temperature control for safety • validate that foods are at the correct internal temperature throughout food handling
Benefits	• Prevents Food Contamination • Prevention of Disease and Death • Informed Behaviours and Decisions • Manage Correct Food Storage • Control of Food Preparation

Course Content

Course Modules	1. The right environment 2. Preparing food 3. A note on thermometers 4. Cooking and serving food 5. Storing and reheating food
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 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