



FOOD SAFETY FOR FOOD HANDLERS



Course Information

Course Name	Food Safety for Food Handlers
Course Designer	World Wide Industrial and Systems Engineers
Course Category	Hazard Communication
Course Duration	1 hour 5 minutes

Course Overview

Master the food safety fundamentals for preventing dangerous foodborne illnesses. This food handler training course covers best practices for ensuring food is adequately cooked and preventing contamination and bacteria growth. In the course, you'll learn all about proper thermometer use, including calibration, temperatures, timing, placement, and cleaning. We will then outline how to prevent food contamination during receiving and storage, preparation and service, and from the environment and people. Finally, we'll discuss the temperature danger zone and steps for keeping bacteria from multiplying in potentially hazardous foods. This course is presented with engaging content and interactivity for a user-friendly learning experience. After completing the course, you'll be ready to take the right measures to ensure the food you serve is safe.

Food Safety for Food Handlers

Who should attend?	• Food handler • Food safety team • Food safety team leader
Course Objectives	• Use thermometers to ensure foods are cooked to an adequate temperature • Implement best practices to prevent food contamination • Apply proper methods to keep bacteria from multiplying in potentially hazardous foods
Benefits	• Retain client • Knowledge of health risks • Knowledge of food prepping and handling • Knowledge of food temperature

Course Content

Course Modules	1. Introduction to adequate cooking temperatures 2. Function and use of thermometers 3. Calibrating a thermometer 4. Temperatures, times and thermometer placement 5. Cleaning a thermometer 6. Introducing to prevent contamination 7. What is contamination? 8. Preventing contamination during receiving and storage 9. Preventing contamination during preparation service 10. Preventing contamination from the environment 11. Preventing contamination from people 12. Introduction to preventing bacteria from multiplying 13. The temperature danger zone 14. Keeping cold foods cold 15. Keeping hot foods hot 16. Proper cooling methods
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.