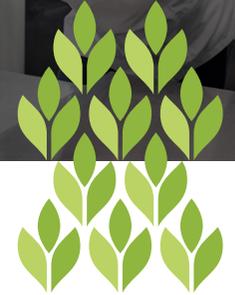




THE DURATION OF THIS COURSE IS 1 DAY



BASIC ABATTOIR HYGIENE TRAINING

(Course Code: ABH20)

This training provides basic information on the importance of hygiene by food handlers. The overall aim is for staff to develop knowledge of the basic principle of food hygiene and appropriate food handling practices.

This training also outlines the importance and the vital role the food handlers play in ensuring safe food as well as compliance to food handling requirements.

This training will provide knowledge for the food handlers on how to perform their work hygienically to prevent contamination that might render the food unsafe for human consumption and also compromise expected quality.



TUTORSHIP AND FRAMEWORK:

This training is based on basic food manufacturing practices that are applicable in food and meat microbiology, practices, slaughter processes, food safety systems and legislations.

CERTIFICATION:

Certificate will be issued on successful completion of the training.

FOR REGISTRATION ENQUIRIES OR TO REQUEST FURTHER INFORMATION, CONTACT:

Elphus Mkhwebane | +27 82 492 4501 | elphus@vgldimensions.co.za | Angeline Nel | +27 78 335 0528 | angeline@vgldimensions.co.za | www.vgldimensions.co.za

ON COMPLETING THIS PROGRAM, THE PARTICIPANTS WILL BE ABLE TO:

- Understand the basic principles of microbiology that apply in food processing.
- Understand the basic principles of food safety.
- Apply hygienic practices in handling food and meat safely.
- Identify sources of contamination.
- Understand the impact of pest control in a food facility.
- Ensure good personnel hygiene.
- Understand the importance of cleaning and sanitation.

WHO SHOULD ATTEND THIS WORKSHOP:

- Food and meat handlers.
- Meat facility personnel.
- Maintenance personnel.
- Personnel coming in direct contact with food.

HOW THE TRAINING IS OFFERED:

- This training is presented in the form of theoretical sessions with practical demonstrations.

MINIMUM ENTRY REQUIREMENT:

- None.

TRAINING CONTENT:

- Basic microbiology.
- Personnel practices.
- Principles of hygiene control in food manufacturing.
- Pest control.
- Cleaning and sanitation.
- Prevention of contamination and cross contamination.



FOR REGISTRATION ENQUIRIES OR TO REQUEST FURTHER INFORMATION, CONTACT:

Elphus Mkhwebane | +27 82 492 4501 | elphus@vgldimensions.co.za | Angeline Nel | +27 78 335 0528 | angeline@vgldimensions.co.za | www.vgldimensions.co.za