



THE DURATION OF THIS COURSE IS 1 DAY



MICROBIOLOGY IN FOOD HANDLING FACILITIES AND BUTCHERIES (Course Code: MIF26)

This training provides background knowledge on how to prevent and avoid food handling activities that may result in food causing foodborne illness when consumed. It gives clear information on the prevention of contamination by food handling, cross-contamination, and foreign material contamination.

It gives context to food handlers on the good hygienic and manufacturing practices that must be followed in the entire food chain in order to prevent the contamination of food due to microbes which can cause high morbidity and mortality among the consumers. The training provides the information and guidance on the concept of prevention is better than cure.



TUTORSHIP AND FRAMEWORK:

This training is based on good manufacturing practices in food facilities that are aligned to South African Qualification Authority (SAQA) unit standard (120235).

CERTIFICATION:

Certificate will be issued on successful completion of the training.

FOR REGISTRATION ENQUIRIES OR TO REQUEST FURTHER INFORMATION, CONTACT:

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

- Understand food microbiology.
- Importance of microbiology during the handling of food.
- The role of microbes in food spoilage.
- Ability to apply good practices to prevent contamination.
- Apply proper cleaning activities to prevent cross contamination.
- Demonstrate proper handling of food manufacturing equipment.
- Be able to identify situations that may result to food contamination.
- Good food manufacturing stock rotation.
- Food storage and packaging.
- Apply hygienic food services to consumers.
- Implement food contamination control measures.

WHO SHOULD ATTEND THIS WORKSHOP:

- General food handlers.
- Food service counter personnel.
- Chefs.
- Quality control personnel.
- Quality assurance managers.

HOW THE TRAINING IS OFFERED:

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

MINIMUM ENTRY REQUIREMENT:

- Only fluency in writing and reading skills of English as language is required.

TRAINING CONTENT:

- Concept of Micro-organisms.
- Existence of Micro-organisms.
- Main structural parts and functions.
- Growth and Reproduction of Micro-organisms.
- Reproduction Mechanisms.
- Good Manufacturing Practices.
- Importance of Good Manufacturing Practices.
- Sources of Microbial Contamination.
- Manufacturing practices to control microbiological contamination during food handling.



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