

THE DURATION OF THIS COURSE IS 1 DAY

FOOD STALLS AND INFORMAL VENDING (Course Code: INF23)

It is important that informal food vendors are trained in food hygiene matters commensurate with their work activity. Therefore, this training will provide knowledge about the aspects of food handling and hygienic practices for informal vendors. It covers relevant basic requirements as well as applicable legislations and bylaws in informal food vending.

This training aims to encourage proactive approach which encourages informal vending sector to understand food safety risks associated with the activities of manufacturing, serving and distribution of foodstuff. The training will assist the informal vendors to meet their legal obligation in consultation with the health authorities.



TUTORSHIP AND FRAMEWORK:
This training is aligned to the legislative framework for the requirements as stated in Health Act of South African and other good manufacturing practices.

CERTIFICATION:
Certificate will be issued on successful completion of the training.

FOR APPOINTMENT BOOKINGS OR TO REQUEST FURTHER INFORMATION, CONTACT:

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

- Understand the legal obligation of informal food vendors.
- Food manufacturing parameters to ensure safe food.
- Understand the microbiology of food.
- Prevent contamination and food poisoning.
- Control of temperature and storage practices.
- Handling of generated organic and nonorganic waste material.
- Evaluate the risk associated with their products.
- How to apply for authorisation to produce, manufacture and sell food for public consumption.
- Developing a culture of food safety.
- Show an understanding of legislative framework.



WHO SHOULD ATTEND THIS WORKSHOP:

- Informal food vendors.
- Street food vendors.
- Other food handlers associated with informal food vending.

HOW THE TRAINING IS OFFERED:

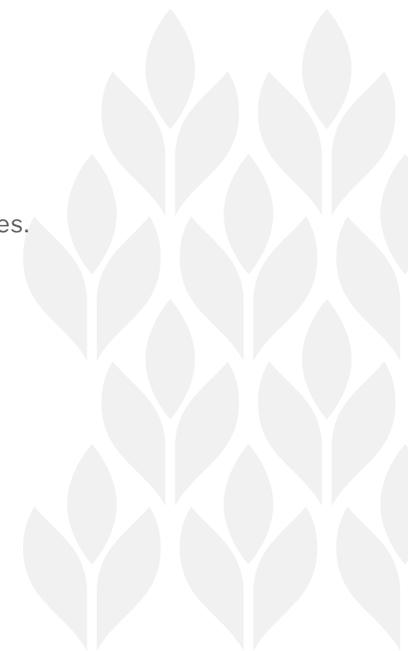
- This training is presented in the form of theoretical session.

MINIMUM ENTRY REQUIREMENT:

- None.
- This training can be offered in all official languages of South Africa.

TRAINING CONTENT:

- Food legislation.
- Food safety skills management.
- Good hygiene practices.
- Temperature control and storage practices.
- Food safety hazards.
- Use of safe water for food manufacturing and other uses.
- Personal hygiene and aesthetic appearance.
- Operational hygiene.
- Handling and disposal of waste.
- Manage and maintain food safety.
- Raw material control.
- Structural requirement.
- Customer service and food safety.
- Training.



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