



THE DURATION OF THIS COURSE IS 1 DAY



FOOD SAFETY SKILLS FOR MANAGEMENT (Course Code: SFM25)

The training provides management skills related to food safety in terms of manufacturing, storage and distribution. This training aims to provide production management with clear concepts of production to ensure food safety in a manufacturing environment.

It provides knowledge to enable management of a food processing facility to produce safe food for human consumption. Clear conceptualised practical approach to ensure safety and provision of resources to enable food safety legal compliance as well as customer requirements.



TUTORSHIP AND FRAMEWORK:

This training is aligned to the best practices of food management practices as recommended by Global Food Safety Initiative (GFSI).

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:

- Develop and nature food safety handling skills for food handlers.
- Apply production processes to ensure safe production of food products.
- Resource allocation to ensure food safety aspects are strictly followed.
- Identify food safety hazards and allocate resources to monitor critical control points.
- Design and implement cleaning and sanitation programs.
- Identify safety and quality aspects of raw materials in the food production process.
- Understand the basics of traceability.
- Manage and maintain an effective pest control system.
- Manage and maintain an effective waste disposal system.
- Manage and maintain an effective cleaning programme.
- Ensure food safety through supplier control.

WHO SHOULD ATTEND THIS WORKSHOP:

- Food and Meat facility managers.
- Production managers.
- Production supervisors.

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:

- Food Safety Management.
- How food safety is attained.
- Operational Hygiene.
- Staff Training and Management.
- Demonstrate commitment to good food hygiene practice.
- Identify and assess risk associated with food operation process.
- Establish critical limits for critical inspection points.
- Institute food safety control measures.
- Allocation of resources.



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