THE BASICS FOR FOOD HANDLERS
09SP0002520301302/0

LEVEL 2 (13 Credits)

DURATION: 3 Days

PURPOSE:
National and International Food Safety guidelines all require that food handlers have a basic understanding of food hygiene. This course provides an introduction to Food Safety with the focus on Personal Hygiene and Personal Safety Practices. The course is often used as an induction training programme or refresher training course for all food handlers. Reference is made to the SANS 10049 (Standard for PRPS) and the R918 (South African Regulations governing general hygiene requirements for food premises and the transport of food), as well as the ISO/TS 22002-1 (PRPs on food safety). Templates of some of the key documents required in a food management system will be provided to learners during the training.

COURSE OUTCOMES:
- Understand the basic requirements for good hygiene practices
- Understand how personal hygiene practices impact on food safety
- A general understanding of Personal Safety Practices in the learner’s working environment
- Able to identify good/poor hygiene practices in the working environment
- Able to identify safe/unsafe personnel safety hygiene practices in the work environment
- Able to report any food safety or personal safety incidents
- The importance of Material Safety Data Sheets and how to interpret the information
- Allergen Controls
- Food Defence

WORKPLACE COMPONENT:
- The Facility is visited during the training sessions to demonstrate the application of the Food Safety Principles
- Integrated assessment via a one-on-one assessment in the workplace conducted on the last training day
- Mentors are assigned to each learner to monitor the application of the above course outcomes

UNIT STANDARDS

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<thead>
<tr>
<th>Unit Standard Title</th>
<th>No</th>
<th>NQF Level</th>
<th>Credits</th>
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<tbody>
<tr>
<td>Apply Good Manufacturing Practices</td>
<td>120403</td>
<td>2</td>
<td>4</td>
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<tr>
<td>Personal Hygiene, Health and Presentation</td>
<td>120404</td>
<td>1</td>
<td>4</td>
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<tr>
<td>Apply personal safety practices in a food or sensitive consumer product environment</td>
<td>120416</td>
<td>2</td>
<td>5</td>
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<td><strong>Total Credits</strong></td>
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Articulation: National Certificate in Food and Beverage Packaging Operations - Level 3