



MiChem Dynamics
LEADING CHANGE

BASIC FOOD SAFETY AND HYGIENE REFRESHER TRAINING

The refresher Basic Food Safety and Hygiene course was introduced to raise the standard of food hygiene in food establishment and to ensure sustained awareness on good hygiene practices by food handlers.

Refresher learning is important because it improves productivity and employee satisfaction, fosters better work, and keeps you compliant. It also ensures you have the latest information and techniques to help you perform better in your job.

To sustain a positive food safety culture its recommended that all food handlers undergo refresher training.



THE COURSE WILL RUN OVER A PERIOD OF A HALF DAY (4 HOURS)

WHO SHOULD ATTEND THIS COURSE:

- All food handlers that completed the one-day Basic Food Safety and Hygiene training, and in need of refresher training

MINIMUM ENTRY REQUIREMENTS:

- Fluency in English writing and reading skills

TUITION:

- Training material included (English)
- Certificate of attendance or competence (based on outcome of assessment) will be issued on successful completion of training

LEARNING OUTCOMES:

- Delegates should have a better understanding of the basic food safety and hygiene requirements for food facilities.

COURSE CONTENT:

- Regulatory requirements
- Practise good personal hygiene
- Use safe ingredients
- Handling of food in a safe manner
- Storage of food in a safe manner
- Maintain cleanliness of equipment and premises

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