



**MiChem Dynamics**  
LEADING CHANGE

## BASIC FOOD SAFETY AND HYGIENE (INTRODUCTION FOR FOOD HANDLERS) TRAINING

This Basic Food Safety and Hygiene course has been meticulously crafted to familiarize food handlers with essential practices for ensuring food safety and maintaining hygiene standards. Participants will gain insights into the potential risks inherent in food handling and acquire practical strategies to effectively mitigate these risks.

To foster a robust food safety culture, it is highly advisable for all food handlers to undergo comprehensive training in food safety and hygiene.



**THE COURSE WILL RUN OVER A PERIOD OF 1 DAY**

### LEARNING OUTCOMES:

- Upon completion of this course, participants will attain a heightened comprehension of the fundamental food safety and hygiene prerequisites essential for food facilities.

### WHO SHOULD ATTEND THIS COURSE:

- All food handlers requiring foundational food safety training.
- New food handlers entering food facilities.

### MINIMUM ENTRY REQUIREMENTS

- Fluency in English writing and reading skills

### TUITION

- Training material included (English)
- Certificate of attendance will be issued on successful completion of training.

### COURSE CONTENT

- What is food safety?
- What is food contamination/spoilage?
- Good Manufacturing Practices:
  - Personal hygiene practices.
  - Good housekeeping practices.
  - Handling of food safely.
  - Storage of food safely.
  - Importance of temperature control in food safety.
  - Cleaning and Sanitation.
  - Pest management.
  - Waste management.
  - Maintenance.

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