



Public confidence in terms of food safety is a major concern for any business in the food sector. It is a requirement that anyone involved in food handling on board an MCA approved vessel must be appropriately trained in food safety.

The Course

- Introduction to food safety
- Microbiological hazards
- Food poisoning and its control
- Contamination hazards and controls
- HACCP from delivery to service
- Personal hygiene
- Food premises and equipment
- Food pests and pest control
- Cleaning and disinfection
- Food safety enforcement

Course Duration

- 1 day

Requirements

- 16 years + ID
- Filled out booking sheet + Copy of ID

Classroom Requirements

- Laptop with Safari/Google Chrome/Mozilla Firefox/iPads/Microsoft Edge/Internet Explorer 11.
- Earphones
- Notepad and Pen

Provided

- Light lunch, tea and coffee
- Handbook full of useful information and guidance to help support the achievement of the learning outcomes.



For more information and booking contact info@synctraining.co.za

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