

Programme Co-ordinator: **Lulanie Swanepoel**

Swift Silliker is accredited with FoodBev SETA: Accreditation number: 587/00077/0610



## INTRODUCTION TO HACCP

**WITH THE FOCUS ON GOOD CATERING PRACTICES**

### Course Overview

This workshop offers an in-depth overview of HACCP (Hazard Analysis Critical Control Points) and its relationship to Good Catering Practices.

The training will be beneficial to those with exposure to hygiene systems in a catering/hospitality environment who wish to acquire a more in-depth, up-to-date understanding of HACCP.

Practical exercises and case studies will reinforce key points towards applying HACCP and Good Catering requirements. Opportunities for in-class discussions will address concerns, examples and improvements to current systems

### Course Objectives

The course will provide participants with an understanding of the basic concepts of HACCP with the focus on Good Catering Practices. It will equip the learner with:

- a basic knowledge of HACCP requirements
- the information and skills required to implement Good Catering Practices
- an understanding of his/her role in implementing HACCP in the work environment.





## Entry Level Requirements

Exposure to good hygiene practices.

To ensure value to your company, delegates must be comfortable communicating in English and need suitable reading and writing skills.

A certificate of attendance will be issued once the course has been successfully completed.

## Who Should Attend

- Head chef
- Supervisors
- Hygienist
- Employees responsible for implementing HACCP and Good Catering Practices.

**Duration:** One day  
**Language:** English

## Course Outline

- HACCP – a short introduction
- HACCP and the link to Good Catering Practices
- Basic hygiene and personal hygiene practices
- Risk of cross contamination
- Temperature control and monitoring practices
- Supplier quality assurance
- Housekeeping practices, including cleaning and waste management
- Pest control
- Hygienic equipment design
- Chemical/physical/biological contamination risk
- Hazard/risk analyses
- Preventative maintenance
- Staff training and competency
- Calibration in general
- Water sampling programmes.



## For Further Information

on our training courses, or to register for a course, please contact Swift Silliker's Marketing Department.

Cape Town	tel: 021 683 8436	fax: 021 683 8422
Midrand	tel: 011 805 4310	fax: 011 805 7930
George	tel: 044 873 0855	fax: 044 873 0543
Durban	tel: 031 502 6348	fax: 031 502 6409

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MUST WASH  
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