

Programme Co-ordinator: **Lulanie Swanepoel**

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



HYGIENE FOR SUPERVISORS

Course Overview

A four-hour course that expands on the basic principles of hygiene and creates an understanding of good manufacturing practices from a hygiene point of view, while also applying these principles to their specific environment.



Course Objectives

At the end of the course participants will be able to:

- List the basic hygiene requirements
- Understand their role in implementing and maintaining a hygiene system
- Understand their responsibility in supervising and maintaining a hygiene system
- Communicate hygiene shortcomings to Management.





Entry Level Requirements

Delegates should have attended formal HACCP training.

To ensure that this course is valuable 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

Supervisors on the factory floor who need a basic understanding of HACCP and their role within the system.

Duration: Four hours

Language: English



Course Outline

- What is food hygiene and safety?
- What should be included in your hygiene programme (basic good manufacturing practices)?
- Premises
- Cleaning and sanitation
- Pest control
- Personnel
- Food processing
- How to verify your hygiene system
- Relevant legislation.



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

 **SWIFT
SILLIKER**
a Mérieux NutriSciences Company

E-mail: info@swift.co.za

Website: www.swift.co.za