

Swift MICRO LABORATORIES

Training

Programme Coordinator: **Lulanie Swanepoel**

Swift is accredited with FoodBev Seta: Accreditation Number: 587/00077/2008



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

Knowledge of basic hygiene principles or preferably have attended the Basic Principles of HACCP and Hygiene Awareness course.

To ensure that this course is valuable to your company, delegates must be comfortable communicating in English with suitable reading and writing skills. After successful completion of the course a certificate of attendance will be issued.

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 Marketing Department.

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