

Swift MICRO LABORATORIES

Training

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



INTRODUCTION TO **HYGIENE**

HOSPITALITY INDUSTRY

Course Overview

The ever-increasing risk of food-poisoning outbreaks, as well as the risks and costs associated with product spoilage and recall have made the implementation of a food-safety system vital if a facility wishes to be synonymous with outstanding-quality service.

As a result this 2.5 hour course was developed with highly-visual material (photographs and a video demonstrating the principles of hygiene). It will introduce attendees to hygiene as well as teach them more about germs, how they are spread, how they can be controlled and the basics of food poisoning. Attendees will gain knowledge of personal hygiene, cleaning and sanitation, housekeeping, food handling, temperature control, pest control, food-handling practices and basic documentation.

The course can be customised by means of photographs of your facility which will identify good and bad practices and encourage staff to identify solutions to the problems indicated.

Course Objectives

- To equip the participant with knowledge about microorganisms, how they are spread, how they can be controlled and the basics of food poisoning
- To equip the participant with personal hygiene knowledge, cleaning and sanitation, housekeeping practices, food-handling practices, temperature control, pest control and basic documentation.





Entry Level Requirements

None.

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

- Hospitality industry:
 - Staff involved in food preparation
 - Caterers
 - Food preparation/catering managers

Duration: 2.5 hours

Language: English/Afrikaans



Course Outline

PART 1: GENERAL INFORMATION

The following topics are covered in the first part of the presentation:

- Basic hygiene principles including germs and food poisoning
- Personal hygiene
- Code of conduct
- Cleaning and sanitation.
- Housekeeping
- Food handling
- Temperature control
- Pest control
- Basic documentation

PART 2: INDUSTRY SPECIFIC INFORMATION

Hospitality Industry

- Handling practices for catering/kitchen staff
- Cleaning and sanitation for catering/kitchen staff
- Temperature control requirements.



For Further Information

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

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