



# FOOD CONSULTING SERVICES

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## FOOD SAFETY TRAINING MODULES

No.	Module Name	Basic Module Outline
1	Automatic warewashing	<ul style="list-style-type: none"> <li>Chemical supply and usage</li> <li>Packing of various crates for Plates   Cutlery   Glasses</li> <li>Hygienic handling</li> <li>Storage</li> <li>Preventing Cross-contamination</li> </ul>
2	Manual scullery	<ul style="list-style-type: none"> <li>Washing and rinsing including temperatures</li> <li>Chemical usage and dosage</li> <li>Nylon cutting board cleaning</li> <li>Nylon cutting board sanitising</li> <li>Hygienic handling</li> <li>Storage</li> <li>Preventing Cross-contamination</li> </ul>
3	Hand washing and personal hygiene	<ul style="list-style-type: none"> <li>Correct hand washing and sanitising procedures and protocols</li> <li>Grooming standards for: Head and beard cover, clothes, shoes, nails, jewellery, illness</li> <li>Glove usage and policy</li> </ul>
4	Clean as you go	<ul style="list-style-type: none"> <li>Chemical usage</li> <li>Cleaning and sanitising of surfaces</li> <li>Cleaning and sanitising of high risk equipment</li> <li>Standard of basic clean as you go</li> </ul>
5	Food handling	<ul style="list-style-type: none"> <li>Cross-contamination</li> <li>Food type(colour) segregation.</li> <li>Handling &amp; Washing fruit and vegetables</li> <li>Defrosting</li> <li>Reheating</li> <li>Cooling</li> </ul>
6	Food temperature control	<ul style="list-style-type: none"> <li>Cooking temperatures</li> <li>Temperature control for: Hot holding, Cold holding, Fridge and Freezer Tempertures</li> </ul>
7	Perishable food storage	<ul style="list-style-type: none"> <li>Warmer/bain marie food storage</li> <li>Cold display food storage</li> <li>Small fridge and freezer food storage</li> <li>Walk-in fridge and freezer food storage</li> <li>Segregation</li> <li>Cross-contamination</li> <li>Food date coding and stock rotation</li> <li>Expired stock control</li> </ul>
8	Non-perishable food storage	<ul style="list-style-type: none"> <li>Kitchen dry food storage</li> <li>Dry store area food storage</li> <li>Physical and checmical cross-contamination</li> <li>Food date coding and stock rotation</li> <li>Expired stock control</li> </ul>
9	Receiving of stock	<ul style="list-style-type: none"> <li>Temperature checking of foods and trucks</li> <li>Truck and packaging condition</li> <li>Personal hygiene</li> <li>Washing of raw foods</li> <li>Food quality standards and parameters for returning foods</li> </ul>