

# IMPLEMENT, MANAGE AND MAINTAIN A FOOD HYGIENE SYSTEM

## SHORT COURSE

### ABOUT CSG SKILLS

CSG Skills, is a proud subsidiary of CSG Holdings Ltd, and has been an active participant and service provider of skills development and training in South Africa since 2001. Our years of expertise in both professional consulting compliance services, as well as the successful roll out of a variety of complex training projects, has qualified us as a supplier of choice.

### SHORT COURSE

IMPLEMENT, MANAGE & MAINTAIN A FOOD HYGIENE SYSTEM

### TARGET AUDIENCE

All Employees working with food products in a Food and Beverage environment.

DURATION	CERTIFICATE
2 Days	Attendance

### MODULE OUTLINE

- Maintain hygiene in food preparation, cooking, and storage areas
- Maintain and promote food hygiene in the kitchen
- Maintain food production quality control systems, procedures and specifications
- Maintain the cleaning programme for kitchen areas, equipment, and utensils
- Handle and store food correctly



### CONTACT US: HEAD OFFICE

[www.csigroup.co.za](http://www.csigroup.co.za) | [skillsinfo@csigroup.co.za](mailto:skillsinfo@csigroup.co.za) | +27 11 794 2000

shaped around you.

