



SAIL & POWER TRAINING Langebaan, South Africa

FOOD SAFETY IN CATERING LEVEL II

Courses are presented throughout the year; please contact us for dates and prices

| | |
|----------------|------------------------|
| Pre Requisites | : None |
| Duration | : 2 days |
| Minimum Age | : 14 years old |
| Required | : Valid ID or Passport |
| Where | : Cape Town |

This course is aimed at those planning on working as interior crew on Super Yachts & Ships where they will be required to prepare and serve food as well as Chefs / Food Handlers.

Training your staff and managers in hygiene best practices is an important step to developing a culture of food safety. Failing to do so increases the risk of food contamination and the public's poor health. In turn, this can lead to customer dissatisfaction, potentially huge legal costs and the loss of your good reputation and market share.

Overview of course content:

Food Safety in Catering Level II - 2 Days (excludes accommodation and food)

- Food Poisoning – causes and prevention
- Personal Hygiene
- Cleaning, Disinfection and Waste Management
- Pest Control
- Food Safety Legislation – South African as well as British
- Importance of Food Safety
- Types of Food Hazards

Learning outcomes:

- Understand how individuals can take personal responsibility for food safety
- Understand the importance of keeping him/herself clean and hygienic
- Understand the importance of keeping the work areas clean and hygienic

- Understand the importance of keeping food safe

Inclusive:

Registration with Highfield
Examination and Certification fees
Classroom-based Training and Demonstrations
Study Material
Tea and Coffee

Exclusive:

Accommodation in Cape Town
Backpackers ±R300 p/p/d

Optional Extra's for those aiming to work in the International Super Yachting Industry

| COURSE | DAYS |
|--------------------------|---------|
| Competent Crew | 5 days |
| Day Skipper Combo Course | 11 days |
| RYA PB II | 2 days |
| RYA PWC (jet-ski) | 1 day |