



*Empowering & Inspiring Excellence*

Company Registration No. 2014/063827/07

## **Course Overview: WHO Five Keys to Safer Food**

**CPD Points: 12 General CEUs**

### **Introduction**

Food safety refers to the conditions and practices that preserve the quality of food to prevent contamination and food-borne illnesses. It is important to educate consumers about the importance of safe food handling and how to reduce the risks associated with foodborne illness. Research has shown that an estimate of 1.8 million people die yearly as a result of diarrhoeal diseases and most of these cases can be attributed to contaminated food or water. Proper food preparation can prevent most foodborne diseases.

The World Health Organisation (WHO) has recognized the need to educate food handlers about food safety and has developed the Five Keys to Safer Food.

This course is aimed at educating Food Handlers on these Five Keys to Safer Food. The course provides a step by step detailed approach to the basic principles that each individual should know about foodborne disease prevention.

### **Course Objectives**

To equip participants with the knowledge and skills required for practical implementation of WHO Five Keys to Safer Food. On completion of the course participants will have a clear understanding of the important role they have in producing safer food for their communities. The course will also provide a networking opportunity, share experiences, and solve problems associated with food safety practices from a grassroots level. Post-course back-up support will be provided.

### **Course Content**

- Introduction to Food safety, Food Hygiene and Good Catering Practices/Good Manufacturing Practices
- Foodborne diseases
- WHO and its role in Food safety and public health
- Key 1: Keep Clean
- Key 2: Separate Raw and uncooked foods
- Key 3: Cooking thoroughly
- Key 4: Keep food at safe temperatures

- Key 5: Use safe water and Food
- How to implement the Five keys at different levels of Food preparation and Food handling
- Benefits of correct implementation of the Five Keys to Safer Food
- Maintaining a food safety culture

#### **Who should attend?**

- Environmental Health Practitioners
- Community leaders
- Caterers
- Canteen food handlers (Schools, hospitals etc.)
- Street food vendors
- Women and care givers

#### **Entry requirements**

- Good understanding of English

#### **Assessment**

- Assessment is done during the training period
- A combination of group activities and quizzes will be used during the course and a final multiple choice exam at the end.
- Full attendance of the course is essential for a certificate to be issued.

#### **Course duration: 2 days**

#### **Cost**

As per price list

#### **Venues**

TBA

Training can be arranged **in-house** for 5 or more participants and this has an added advantage of practical application at the learner's workplace

**For Further Information on our training courses, or to register for a course, please contact us on:**

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