

## OHSCompliance Course Outline

### FOODSAFE - FOODSAFE Food Preparation and Storage Training

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#### Purpose:

FOODSAFE food preparation and storage training helps food-handling teams manage contamination risks, storage con

#### Audience:

Food handlers, kitchen teams, supervisors, hospitality teams and workplace canteen staff.

#### Learning outcomes:

- Understand safer food preparation expectations.
- Improve storage, separation and contamination controls.
- Support hygiene and cleaning discipline.
- Keep practical food safety evidence.

#### Typical evidence issued:

Attendance register and course completion evidence. Credit-bearing or accredited certification depends on the pr

#### Related safety file evidence:

- Cleaning records
- temperature checks
- food handling attendance
- inspection notes

#### Category: Food and hygiene

Request a quote: <https://ohscompliance.co.za/#quote>

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