

Purpose:

FOODWORK food worker hygiene training supports practical hygiene behaviour, personal cleanliness and safer food-

Audience:

Food workers, cleaners, kitchen staff, supervisors and employees involved in food service or preparation.

Learning outcomes:

- Improve personal hygiene awareness.
- Support safer food handling habits.
- Reduce contamination risks through daily controls.
- Maintain training evidence for inspections.

Typical evidence issued:

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

Related safety file evidence:

- Hygiene training records
- cleaning schedules
- supervisor checks
- food safety inspection notes

Category: Food and hygiene

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

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