



Course Outline

CO:Food Handler

Duration: 5 Weeks



SDP180326155549





Programme Title

Occupational Certificate:
Food Handler

SAQA ID

110644

NQF Level

2

Minimum Credits

32

Entry Requirements

Grade 9 with Mathematics



COURSE OVERVIEW

This certificate program is a part qualification which aims to provide learners with the necessary knowledge and skills to qualify as a Food Handler. The qualifying learner will be able to hygienically prepares and assembles food, and cleans food preparation areas..

COURSE OUTCOMES

- Apply personal hygiene, food safety, and workplace safety practices in a kitchen environment.
- Develop personal and professional skills for growth in the hospitality industry.
- Use basic kitchen techniques, including knife skills and food preparation methods.
- Prepare a variety of breakfast dishes using standard cooking methods.
- Create sandwiches, gourmet burgers, and fresh salads that are nutritious and visually appealing.
- Provide professional guest service, including greeting guests, following service etiquette, and serving beverages.

It's All Possible



MODULES

Knowledge Modules

Module ID	Title
KM-01	Personal Hygiene and Safety
KM-02	Food Safety and Quality Assurance
KM-03	Workplace Safety
KM-14	Personal Development as a Cook



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MODULES

Practical Skill Modules

Module ID	Title
PM-01	Prepare and Assemble Food Items using Different Methods and Techniques, Equipment and Utensils
PM-06	Assist with Kitchen Activities



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MODULES

Work Experience Modules

Module ID	Title
WM-02	Practice Hygiene and Cleaning Processes and Procedures within the Cook-Serve or Cook-Chill/Freeze Food Production Environment,