



1. BASIC FOOD SAFETY AND HYGIENE FOR FOOD HANDLERS
2. CLEANING IN FOOD PREMISES
3. INTRODUCTION TO HAZARD ANALYSIS AND CRITICAL CONTROL POINT (HACCP)
4. LEVEL 2 AWARDS IN FOOD SAFETY (FOR MANUFACTURING AND CATERING)
5. LEVEL 3 AWARDS IN HACCP (FOR MANUFACTURING AND CATERING)
6. LEVEL 3 AWARDS IN SUPERVISING FOOD SAFETY (FOR MANUFACTURING AND CATERING)

WHY TRAIN WITH SAFETYPRO ENTERPRISES

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