



**THE TOURISM
& BUSINESS
INSTITUTE OF
SOUTHERN AFRICA**



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131 Vasco Boulevard
Goodwood, 7460, Western Cape

18 February 2021

Dear Sir/Madam,

RE: Food Safety Learning Programme Placement

The Tourism and Business Institute of Southern Africa (TTBISA) has been awarded a Food Safety learning programme tender with the National Department of Tourism where we are required to provide training and mentorship to 170 retrenched or unemployed youth across the Western Cape. The learners selected should already have a qualification or some experience in Hospitality/Catering and therefore have exponential experience of working within this industry.

The Food Safety Initiative presents a unique opportunity for hospitality/restaurants and food service establishments to participate and ensure that South Africa is a food-safe destination, as well as increase the competitiveness of our destination.

The learning programme runs for the duration of 12 months whereby each learner has to complete the below skills programmes that has been identified by the National Department of Tourism.

A. Customer Services Level 4 Skills programme accredited by Cathsseta.

B. Food Safety Skills Programmes accredited by Foodbev Seta.

1. Food Safety Practices and Procedures: NQF Level 1: 09SP000295040191/0

- Maintain personal hygiene, health and presentation in a food handling environment
- Practice good health and grooming habits
- Clean and sanitize food manufacturing equipment and surfaces manually
- Demonstrate an understanding of food or beverage safety practices and procedures in the food or beverage manufacturing environment

2. Personal Hygiene and Food Safety Practices: NQF Level 2: 09SP000339060262/0

- Apply good manufacturing practices as part of a food safety system
- Apply personal safety practices in a food or sensitive consumer product environment
- Understand the control of pests and waste materials as part of a food safety system
- Monitor critical control points (CCP's) as an integral part of a hazard analysis critical control point (HACCP) system
- Clean and sanitize food manufacturing equipment and surfaces manually
- Maintain personal hygiene, health and presentation in a food handling environment

3. Health and Safety Skills Programme: NQF Level 3: 09SP000300050313/0

- Monitor the temperature of food products and their environment of Quality control purposes
- Apply personal safety practices in a food or sensitive consumer product environment
- Monitor Critical Control Points (CCP's) as an integral part of a hazard analysis critical control point



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- Perform Quality control practices in a food or sensitive consumer product operation
 - Determine the quality of food products using sensory evaluation
- 4. Conduct audits and optimise product and process quality within a quality management system in a Food Processing Environment: NQF Level 5: 09SP000417020165/0**
- Optimize product and process quality in a food or sensitive consumer product value chain
 - Conduct audits within a quality management system

Each skills programme has a set amount of hours that is allocated for theory sessions as well as practical workplace sessions.

All learners will be issued with their own uniform and safety shoes to work in a kitchen as well as a monthly stipend that will be paid to the learners by TTBISA based on signed attendance registers, therefore learners are only paid for days in training or at the placement establishment (stipend payable upon 22 working/training days a month amounting to R3,450). If they are absent they do not get paid.

Should you be interested in hosting up to 3 learners at your establishment please may we request you send us confirmation on your official letterhead. This is an opportunity to re-employ staff that were previously retrenched or due to financial reasons could not have their contracts extended, knowing that for the next 12 months they will receive a training stipend and receive 55 training days leading to 5 Skills Programme Certificates.

Please feel free to contact TTBISA should you have any queries.

Kind regards,

ZR Murtuza-Peerun

Operations Director



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