



Accredited Africa Training Institute for Capacity Development

Unit FO409, Hatfield Plaza · 1122 Burnett St, Hatfield 0028 · Pretoria, Gauteng · South Africa

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COURSE BROCHURE

Implement Personal Hygiene Principles In A Poultry Abattoir Training

Agriculture and Nature Conservation / Secondary Agriculture

Unit Standard 119393 · NQF Level 3 · 15 Credits · 12 Days

COURSE OVERVIEW

This course equips learners with the knowledge and skills to implement personal hygiene principles in a poultry abattoir, ensuring compliance with food safety standards and preventing contamination. Learners will understand the importance of hygiene in maintaining product quality and safeguarding consumer health.

Category	Agriculture and Nature Conservation
Subfield	Secondary Agriculture
Unit Standard	119393
Accreditation	SAQA Accredited · NQF Level 3 · 15 Credits
Duration	12 days
Training Method	Online, On-Campus, In-House
Certificate	Issued via AATICD LMS – verifiable online

LEARNING OUTCOMES

- Apply personal hygiene principles to prevent contamination in a poultry abattoir environment.
- Demonstrate correct handwashing and sanitizing techniques according to industry standards.
- Implement proper use of personal protective equipment (PPE) in a poultry abattoir.
- Evaluate hygiene hazards and identify corrective actions to maintain a clean work area.
- Analyze the impact of poor personal hygiene on food safety and product quality.
- Demonstrate compliance with relevant health and safety regulations in a poultry abattoir.

WHO SHOULD ATTEND

- This course is designed for employees working in poultry abattoirs, including production line workers, supervisors, and quality control personnel, who are responsible for maintaining hygiene standards.

COURSE OUTLINE

Day 1: Introduction to Hygiene Principles and Regulatory Framework

- Overview of poultry abattoir operations
- Legal requirements: Meat Safety Act, R962 regulations
- Introduction to HACCP principles
- Definition of personal hygiene and its impact on product safety
- Common hygiene failures and their consequences

Day 2: Microbiology of Poultry and Cross-Contamination

- Pathogenic bacteria in poultry: sources and risks
- Modes of transmission: direct and indirect contact
- Cross-contamination pathways (e.g., hands, clothing, equipment)
- Human microbiome and hygiene implications
- Case studies of contamination outbreaks

Day 3: Hand Hygiene – Techniques and Best Practices

- Handwashing procedure: wet, soap, scrub (20 seconds), rinse, dry
- Hand hygiene stations: location and equipment
- Alcohol-based hand rubs vs. soap and water
- Glove use: indications, donning, doffing, and limitations
- Skin care: preventing dermatitis and infections

Day 4: Personal Protective Equipment (PPE) – Selection and Use

- PPE types: hairnets, beard covers, aprons, boots, gloves, earplugs
- Colour coding and zone-specific requirements
- Donning and doffing procedures to avoid contamination
- Cleaning and storage of reusable PPE
- Inspection and replacement of damaged PPE

Day 5: Gowning Procedures and Movement Protocols

- Gowning room layout and flow (dirty to clean)
- Step-by-step gowning: boots, apron, hairnet, gloves
- Movement patterns: low-risk to high-risk zones
- Handwashing and sanitising upon entry
- Protocols for breaks, meals, and restroom visits

Day 6: Health and Fitness for Work – Exclusion Criteria

- Exclusion criteria: diarrhoea, vomiting, fever, infected wounds
- Reporting illness to supervisor and medical screening
- Roles of occupational health nurse or clinic
- Return-to-work: medical clearance and documentation
- Personal hygiene practices for workers with minor cuts (waterproof dressings)

Day 7: Cleaning and Sanitation of Work Areas and Equipment

- Cleaning vs. sanitising: definitions and purposes
- Daily, weekly, and deep cleaning schedules
- Cleaning of knives, hooks, and personal equipment
- Approved chemicals: concentrations, contact times, rinsing

- Safety data sheets (SDS) and personal protective equipment for cleaning

Day 8: Waste Management and Hygiene in Abattoir Zones

- Waste categories: organic, inorganic, hazardous, recyclable
- Colour-coded bins and disposal routes
- Handling and storage of condemned products
- Cleaning and disinfection of waste containers
- Personal hygiene when handling waste: gloves, aprons, handwashing

Day 9: Hygiene Monitoring and Verification

- Visual inspections: checklists and frequency
- ATP swabbing: principles, sampling sites, interpretation
- Microbiological testing: contact plates, swabs, indicator organisms
- Corrective actions when hygiene limits are exceeded
- Record keeping: cleaning logs, test results, corrective actions

Day 10: Training and Communication in Hygiene Culture

- Induction and refresher training programs
- Visual aids: posters, signs, colour codes
- Reporting non-compliance: how and to whom
- Motivation and incentives for good hygiene
- Team meetings and toolbox talks on hygiene topics

Day 11: Practical Application – Simulated Abattoir Environment

- Hands-on practice: handwashing station, gowning sequence
- Simulated production line: entering, working, exiting
- Cleaning drill: workstation, tools, and surfaces
- Scenario-based breaches: mock contamination events
- Peer assessment and feedback

Day 12: Assessment, Review, and Certification

- Written test: multiple choice, true/false, short answer
- Practical assessment: handwashing, gowning, cleaning
- Review of common mistakes and best practices
- Certification process and documentation
- Action planning: how to maintain hygiene standards post-training

ASSESSMENT & CERTIFICATION

Delegates are assessed through exercises and a final test. A mark of **50% or above** earns an **AATICD Certificate of Completion**, issued digitally with a unique verification code. This course carries **15 NQF credits** at **NQF Level 3**.

PRICING (PER DELEGATE, EX-VAT)

Delegates	Training Method	Price per Delegate	Total
1	Online	R 41,000.00	R 41,000.00
1	In-House	R 53,300.00	R 53,300.00
1	On-Campus (Pretoria)	R 61,500.00	R 61,500.00

UPCOMING SESSIONS

Start	End	Method	Venue
10 Aug 2026	25 Aug 2026	On-Campus	Abu Dhabi, UAE
11 Aug 2026	26 Aug 2026	On-Campus	Durban, South Africa
11 Aug 2026	26 Aug 2026	On-Campus	Mauritius
12 Aug 2026	27 Aug 2026	On-Campus	Cape Town, South Africa
13 Aug 2026	28 Aug 2026	On-Campus	Dubai, UAE
14 Aug 2026	31 Aug 2026	On-Campus	Pretoria, South Africa
17 Aug 2026	01 Sep 2026	On-Campus	Durban, South Africa
18 Aug 2026	02 Sep 2026	On-Campus	Shenzhen, China

Contact us if no suitable date is listed – on-demand sessions can be arranged for groups.

HOW TO GET A QUOTE OR APPLY

- 1. Get an instant quotation online:** visit www.aaticd.co.za, open the page for this course (Unit Standard 119393) and click **Get A Quote / Apply**. Select your training method and number of delegates – your quotation is generated immediately and emailed to you with the course brochure attached.
- 2. Apply by email:** send the course title, your preferred training method (Online, In-House or On-Campus Pretoria), the number of delegates and your preferred dates to apply@aaticd.co.za – our team will reply with a formal quotation.
- 3. Apply by phone or WhatsApp:** call +27 12 004 8389 or WhatsApp +27 65 077 6310 and we will prepare your quotation and reserve your seats.
- 4. Confirm your booking:** accept the quotation and settle the invoice. As soon as payment is confirmed your delegates are enrolled and receive their AATICD LMS login details by email, along with joining instructions for their chosen training method.

Group discounts apply automatically – the more delegates you enrol, the lower the price per delegate. No payment is required to request a quotation.

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