Food safety

Personal Hygiene and Behaviour in the Zone (Operators, Darija)

A half day in Darija, on the line, so that each operator understands why hygiene rules exist and applies them without supervision: hand washing, work wear, jewellery, health status, movement between zones, personal items, behaviour near the product. The session alternates short explanations, demonstrations and practical exercises, with illustrated materials for people who read little.

Duration : 0.5 day

Objectives

1. Explain in their own words how a person can contaminate food
2. Apply the hand washing method and the work wear rules of their zone
3. Identify behaviours forbidden in the production zone and what to do instead
4. Report an injury, illness or hygiene incident to their supervisor

Programme

Half day

• The germs we cannot see: how they pass from hands, hair and work wear to the product

• Hand washing: when, how, for how long; exercise with a UV-revealed lotion

• Work wear, jewellery, nails, personal items, food and drink: your site’s rules and the reason for them

• Movement between zones, hygiene airlocks, breaks and return to production

• Health status and injuries: what to report, to whom, and why reporting protects the operator as well as the product

Teaching methods

• Delivered in Darija, illustrated materials with little text

• Demonstrations at your site’s hand washing station and airlock

• Hand washing exercise with fluorescent lotion and a UV lamp

• Spot-the-error game on photos of workshops

• Oral test possible for people who read little

Assessment and documents

Written or oral knowledge test depending on participants, reaction survey at D+1. Attendance by QR code; numbered certificate verifiable online for each operator, to attach to the audit file; training report handed to the company.

Bilingual materials for every participant; each classroom course comes with its digital twin on OmniLearn.

Good to know

This half day opens the food industry operator path, which continues with “CCP Monitoring and Records (Operators)”, “Allergen Management” and “Food Defense (TACCP) and Food Fraud (VACCP)”.

Practical information

Duration	0.5 day
Audience	Production and packing operators, cleaning staff, storekeepers, agency and seasonal workers
Prerequisites	No prerequisites
Group size	Groups of 6 to 12 participants, in-company
Format	In-company, face to face on your site
Language	French, Darija or English; bilingual materials
Funding	OFPPT special training contracts (TFP), GIAC, Maroc PME: we prepare the applications with you, at no extra cost.
Programme customisation	Programme adapted to your procedures, your equipment and your audience

Frequently asked questions

Why in Darija?

Because a hygiene rule is applied when it is understood. Darija makes it possible to answer operators’ real questions, tell concrete cases and check understanding orally. A French version remains possible.

How long are operators away from the line?

A half day per group. Groups are organised by team, taking your shift hours into account, so as not to stop production.

Is this training enough for the audit?

It provides the evidence of initial hygiene training that auditors ask for: attendance sheet, test, certificate. Standards also expect regular refreshers and field verification by supervisors.

Can agency and seasonal workers attend?

Yes, and it is a priority, since they often arrive during peaks of activity. The session can be repeated for each wave of recruitment.