

# Tshireletso ka Thuto

Food safety campaign

## About Us

In South Africa's vibrant food economy, especially in informal and small businesses, a key role is played in providing communities with affordable sustenance and livelihoods. However, gaps in compliance, training, and food safety awareness pose threats to public health and business sustainability. To tackle these issues, the CUT-W&RSETA Research Leadership Chair Food Safety Programme aims to empower vulnerable communities, informal traders, Spaza Shops and SMEs with essential skills and tools for safe and confident operation in the food sector.

This initiative, under the banner of *Tshireletso ka Thuto*—Knowledge through Education—believes in practical, community-focused learning as a gateway to opportunity and empowerment.

## We need you

- Informal food traders
- Spaza shop owners and workers
- Hawkers and street food vendors
- Small-scale food processors
- Home-based food businesses
- SME food entrepreneurs
- Township and rural food sellers
- Mobile food stall operators
- Start-up food business owners
- Food handlers in small hospitality venues
- Youth and women entering the food sector
- Co-op members producing or selling food
- Community project leaders in food distribution

## What you get

**We give each participant who completes the training a certificate and provide lunch on the day of the training.**

## More information



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**destea**  
department of  
economic, small business development,  
tourism and environmental affairs  
FREE STATE PROVINCE

Endorsed by:

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**CUT-W&RSETA  
RESEARCH  
LEADERSHIP  
CHAIR**

Shaping Skills in Food Safety Culture and Sustainability



## Why this Matters

South Africa faces a rise in food safety incidents, particularly affecting lower-income communities dependent on informal food providers. Tshireletso ka Thuto addresses this crisis by educating local food entrepreneurs on proper food handling, hygiene, storage, and preparation. This campaign empowers informal food businesses to prevent contamination, avoid foodborne illnesses, and foster customer trust.



## How to participate

To register, you can either scan the QR code or request a hard copy form by contacting our team through WhatsApp or email. Once you fill out the form, we will inform you about the training date in your area.



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## Follow us for updates



## What will you learn

**Food Safety Basics:** Understand what food safety is, why it's important, common food hazards, and how to prevent contamination from farm to plate.

**Compliance Made Simple:** Get to know the key laws and regulations (R146 & Reg. 638), what SMEs need to do, and how to apply for a Certificate of Acceptability.

**Getting Certified:** Learn the basics of HACCP, the seven principles, and how to prepare your business to meet supplier and client certification standards.

**Grow as an Entrepreneur:** Discover what it means to be an entrepreneur, how to formalize your business, succeed with retailers, and create a culture of food safety and ongoing learning.

