



**SHERINDY'S
SKILLS DEVELOPMENT**



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COMPANY PROFILE

A leading provider of SAQA-accredited, practical, and compliance-driven training solutions, specializing in Food Safety, Hygiene, Health & Safety, Best Storage Practices and Regulatory Compliance. Our mission is to equip employees, supervisors, and management teams with the real-world skills and knowledge necessary to ensure safe, hygienic, and legally compliant work environments, particularly within the food, manufacturing, and food related industries.



082 649 3120



e@foodsafeza.co.za

2025

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About **Company**

Sherindy's Skills Development is a leading provider of expert-led training programs that empower teams with the skills they need to ensure safety, hygiene, and compliance in every aspect of their work. Our programs combine theoretical learning with hands-on assessments, ensuring that participants are workplace-ready and fully aligned with South African legal and industry standards.

Our Commitment to Excellence

We are committed to providing our clients with the highest quality training and support. Our team of experienced trainers is passionate about helping individuals and organizations achieve their full potential. We offer a wide range of programs to meet the specific needs of our clients, and we are always available to answer any questions you may have.





SHERINDY'S
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A Message from Our CEO

We believe a skilled workforce is the foundation of any successful company. My passion has always been helping people grow through knowledge—because when individuals reach their full potential, businesses thrive.

At Sherindy's, we provide practical, industry-aligned training that equips teams with the skills they need to succeed. Our programs meet South African legal and industry standards, ensuring your workforce is prepared for real-world challenges.

We're committed to delivering top-tier support and customized solutions to meet your unique needs. Our team is driven by a desire to see both individuals and organizations excel.

I invite you to connect with us and explore how Sherindy's can help you build a stronger, more capable team. Let's create a future of growth and success together.

Sincerely,

Elzabie Boshoff CEO, Sherindy's Skills Development

Vision & **Mission**

Vision

To be the leading catalyst for workforce empowerment in the food industry—creating a future where skilled professionals uphold the highest standards of safety, compliance, and operational excellence. With a team of passionate facilitators and assessors already making a difference, we continue to equip individuals with the expertise and confidence to drive success in food production and related sectors.

Mission

To deliver high-impact, accredited training tailored to the food industry, empowering managers, supervisors, and workers with the skills needed for career growth, business success, and regulatory compliance. By fostering a culture of knowledge-sharing and entrepreneurship, we aim to reduce unemployment, uplift individuals, and contribute to a safer, more efficient food sector.



Milestones



HYGIENE AND SAFETY PROCEDURES TRAINING

2016

Challenge:

Ensuring high-quality, NQF-based training and assessment in Food Safety, Personal Safety, and Good Manufacturing Practices for industry professionals.

Our Impact:

- Provided expert facilitation and assessment services, meeting industry and SETA standards.
- Successfully moderated training programs across multiple companies, ensuring compliance and effectiveness.
- Recognized for strong organizational skills and diligent administration of training assessments.
- Earned high praise from learners and industry professionals for engaging and impactful facilitation.

Testimonial:

Elzabie Boshoff is a highly competent facilitator and assessor, well-regarded by learners. Her training and assessment administration is thorough and professional. I highly recommend her services.

– Mareli Prinsloo

External Moderator for FoodBev SETA

Contact: 082 972 9424

FAMOUS BRANDS – MUGG & BEAN FRANCHISE

2014

Challenge:

The store faced operational inefficiencies, including hygiene concerns, stock ordering issues, and high customer complaints.

Our Impact:

- Training and mentorship helped the Franchise Manager, improve store hygiene, leading to an 87% QPRO audit score, well above national standards.
- Customer complaints decreased, and food handling and housekeeping standards significantly improved.
- Enhanced stock ordering processes, addressing previous inefficiencies.

HEALTHCARE VOLUNTEER WORK IN PORT SHEPSTONE & MARGATE

2010

Challenge:

Bridging the gap in post-hospitalization care and senior well-being through volunteer efforts.

Our Impact:

- Provided home-based exercise and recovery care for discharged patients, ensuring continued recovery and support.
- Assisted Dr. Jolly (Anesthesia) and Dr. Babumba (Orthopedic Surgeon) by caring for their former patients at home.
- Offered senior foot care services on weekday mornings.
- Volunteered with the Prodeo Group, supporting elderly residents in the Kamer Suidkus community.
- Provided care for seniors at High Biscus Old Age Home in Margate, enhancing their quality of life.

Our Services



Comprehensive skills development with practical assessments and legal compliance.

Food Safety & Hygiene (SAQA Accredited):

Good Manufacturing Practices (GMP) and Food Safety Systems.

Food contamination controls including temperature management, Pathogens, cross-contamination prevention, and storage best practices. Personal hygiene, correct handling of high-risk foods, and cleaning protocols.

Health, Safety & Regulatory Compliance:

Training on Occupational Health and Safety Act (1993), Hazardous Substances Act (1972), and Waste Disposal Regulations.

Workplace hygiene and illness prevention protocols.

Waste management and environmental safety standards.

Pathogen and Contamination Control:

Control of food-borne pathogens, bacteria, and microbes.

Cleaning schedules, hygiene of surfaces, containers, and equipment.

HACCP principles and analysis of critical control points.

PPE and Safe Practices:

Use, maintenance, and hygiene of Personal Protective Equipment (PPE).

Selection and application of cleaning agents and disinfectants.

Cleaning, Disinfecting & Pest Control:

Handling and usage of sanitizers, disinfectants, and cleaning agents.

Pest control strategies and prevention measures.



Our Services



Food Preservation, Storage & Distribution:

Ways to Preserve Food: Proper techniques to extend the shelf life of food products while maintaining safety and quality.

Methods of Storage: Best practices for dry, cold, and frozen storage to prevent contamination and spoilage.

Shelf Life of Food: Understanding product expiry, spoilage signs, and quality retention factors.

Transport & Distribution Aspects: Safe handling, temperature control, and packaging techniques for food transportation.

First Aid and Emergency Protocols:

Food industry-focused first aid training.

Emergency reporting and safety escalation procedures.

Compliance Best Practices:

Practical do's and don'ts for daily operations.

Real-life scenarios for supervisors, managers, and employees.

Industry & Target Market

We serve clients in the following sectors:

Food Manufacturing & Processing

Hospitality & Catering

Retail Food Services

Warehousing & Distribution (Food-related)

Healthcare Food Services

Educational Institutions (Food service divisions)

Our training is suitable for:

Food handlers & production workers

Supervisors & team leads

Compliance officers & management



Benefits of Partnering with Us

Why Partner With Us for Food Safety & Skills Development?

We understand that compliance and skills development can be a challenge, especially in industries like food handling, spaza shops, and small-scale manufacturing. That's why we've partnered with BFA Skills, a fully FoodBev SETA-accredited training provider under the Community Transformation Accelerator Program (CTAP).

Here's why working with us puts your company a step ahead:

- Accredited Training That Meets Legal Standards
- SETA-Approved: All training is fully accredited by FoodBev Manufacturing SETA.
- Valid Accreditation: Training is approved until 30 June 2026.
- QCTO-Aligned: Meets national Qualifications Framework (NQF) standards.
- Legal Compliance: Covers requirements of:
 - Regulation 638
 - Foodstuffs, Cosmetics & Disinfectants Act (Act 54 of 1972)
 - Occupational Health & Safety Act

Industry-Relevant Accredited Programs

We offer accredited skills programs designed for real-world needs:

Program Title	Program Code	Level	Credits
Good Manufacturing Practices for Food Handlers	09SP001282	2	20
Generic Safety Skills Programme for Food Handlers	09SP001283	2	12
The Basics for Food Handlers (Level 2)	09SP001284	2	17
Safety and Hygiene Handling for Food Handlers	09SP001285	2	15



Flexible Payment & Funding Options

SETA-Funded Option: If your company is registered with FoodBev SETA, we help you apply for training grants.

Self-Payment Option: You can self-fund and later claim reimbursement from your SETA.

We help you through every step — no stress, no confusion.

Support with Skills Development Planning

Support with Skills Development Planning

Don't have a Skills Development Facilitator (SDF)? No problem — we can provide one and assist in developing your Skills Work Plan, required by SETA for funding approval.

We ensure:

- Smooth onboarding
- Complete compliance
- Ongoing support and guidance

"Let us help you build safer, more skilled teams while unlocking training funds available to your business"



Ready to Train? Here's What We Need From You

Company Documents Required:

1. **Company Registration Certificate**
 2. **Latest EMP201 (monthly SARS submission showing your L-number)**
 3. **Skills Work Plan, if available**
 4. **Confirmation whether your company has an SDF (Skills Development Facilitator)**
- ⚠️ No SDF? We can help you appoint one — it's essential for your skills plan and for accessing SETA funds.**

Funding Pathways: Choose What Works for You

Option	Description
FoodBev SETA-Funded	If your company is registered with FoodBev SETA, you may qualify for funding.
Self-Funded + Claim	You can also pay upfront and submit claims through your SETA afterwards.

 Submit All Documents To:

Email: e@foodsafeza.co.za

Contact: Elzabie Boshoff -  082 649 3120

Subject Line: Training Registration – [Your Company Name]

Why This Matters

Participating in accredited training not only ensures your business remains legally compliant, but also improves the knowledge, safety, and professionalism of your staff. It's an investment into both your people and your peace of mind.



How We Work

1

To ensure a smooth and professional training experience, all learning materials and resources are carefully set up in advance at the designated venue. Training is conducted directly at the employer's site—whether a workplace, plant, or factory—to provide hands-on, job-specific learning in a real work environment. This allows participants to engage with practical scenarios, making the training more relevant and effective.

2

Participants are personally welcomed and introduced to the business, its purpose, and the importance of the training. It is emphasized that while we will work hard, learning is a two-way process, and everyone can gain value from the experience. Before the session begins, all administrative paperwork is completed to ensure a structured flow.

3

The course includes frequent revision sessions to reinforce key concepts and improve retention. Participants learn how to use their senses effectively in practical tasks, often without realizing how naturally they do so. The importance of proper dress code in business settings is highlighted, along with essential PPE (Personal Protective Equipment) guidelines and why minimal jewelry is required for safety and professionalism.

4

By the end of the course, participants feel confident, motivated, and excited to apply their newly acquired skills in real-world scenarios. They leave with a clear understanding of procedures, safety regulations, and best practices, equipping them to perform tasks efficiently and professionally in their respective industries.



***Let's
Connect
With
Us!***

Our Contact



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Komatie Powerstation