

Key Program Details for

# Food Safety and HACCP Awareness

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## Overview

This one day workshop (or 2 x 4 hrs) followed by approximately 1 month of on-the-job learning and assessment introduces the food safety program as the primary means of managing food safety in the workplace. Its focus is to ensure that all food preparation operators and support staff are properly trained and educated in HACCP principles and food hygiene practices and procedures.

It also ensures that they are aware of their food safety obligations and responsibilities under the FSANZ food safety standards.

## Course Outline

The training program covers a detailed understanding of the steps and techniques used to develop, implement and review a HACCP-based food safety program.

The training includes:

- Why is food safety so important and what does the government require?
- What is a HACCP-based food safety plan?
- Contamination in the workplace (physical, chemical and microbiological)
- Food poisoning and food spoilage
- Food poisoning preventative measures
- How to implement HACCP using the twelve HACCP steps
- How to investigate, report and follow up a food safety non-conformance
- Identifying you and your team's responsibilities

Each participant receives a comprehensive workbook during the workshop that can become a handy reference guide for future use.

This nationally accredited training is aligned to the following competency units from the Food Processing training package:

- FBPFYSY3002 Participate in a HACCP Team
- FBPOPR3021 Apply good manufacturing practice requirements in food processing

**Note:** These units are current from 8th September 2021.

**Venue:** The training is conducted on-site at your workplace and includes a range of activities based around your existing operations. This allows participants to interrogate their organizations food safety program and reinforces all your operational requirements.

**Resources:** We provide all resources and equipment to conduct the workshop, including a comprehensive workbook and video presentation. No special clothing is required.

## Training assessment

The assessment is in two parts.

Part 1 is a short assignment covering the Theory components of the course. This is submitted in the fortnight following the workshop. Part 2 is separate to the workshop and involves a Practical observation of each student in the workplace demonstrating their application of the required skills. A nationally recognised Statement of Attainment is forwarded on successful completion.

## Support for Participants

The Australian Food Training Centre aims to ensure that our courses and training programs meet the needs of a changing, dynamic and diverse workforce. We therefore encourage students from non-English speaking backgrounds to enrol (or with any other unique learning needs) and can arrange for learner support through each student's workplace. This support includes areas such as literacy/numeracy skills and in general study skills.

## **Course Admission Requirements / Pre-requisites**

There are no pre-requisites for entry to this course, however applicants will be required to undertake a Basic Skills assessment to confirm they have suitable Language, Literacy and Numeracy skills to cope with the reading, writing, speaking and numeracy demands of the course.

## **Our Fees**

In developing a suitable training program we recognise that each business, either small, medium-sized or large has its own unique requirements. Our aim therefore is to be a cost competitive supplier by tailoring our services to meet your needs.

On this basis we would be pleased to visit your site at no expense or obligation and discuss with you your individual needs.

Please contact the Australian Food Training Centre on 08 8288 0288 for any further information you may require.

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### **Further Information from**



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