

Key Program Details for

HLTSS00061

Food safety supervision skill set – for community services and health industries

Overview

This nationally accredited training is generally targeted at businesses with food safety programs who operate in a health or community services workplace.

The skills learnt in the Infection control Skill Set are essential for anyone working in a customer-facing role in the following food-related businesses:

This nationally accredited training course has two objectives:

1. To provide one or more appointed Supervisors at your organisation with the necessary skills and knowledge to prevent, recognise and address food handling hazards in a food handling workplace. These individuals will be given the authority and ability to supervise other people handling food to ensure it is safe for consumption and ensuring food handling practices adhere to the organisations food safety program.
2. To meet the legal requirements of Food Standard 3.2.2A for both Category One and Category Two businesses (as classified by FSANZ) to have a suitably qualified staff member who has the HLTSS00061 Food safety supervision skill set – for community services and health industries.

Course Outline

This training covers all the fundamental issues food Supervisors need to be aware of whilst overseeing the safe handling of food and provides an overview of the food standards code and what each individual's responsibilities are within it.

This includes:

- Food Safety Laws and Responsibilities
- Food Contamination and High-Risk Food Groups
- Types of Contamination (microbiological, chemical and physical)
- Allergen Management
- The causes of food poisoning and food spoilage
- Implement and monitor a Food Safety Program
- Identifying Food Safety Hazards
- Monitoring, Controlling and Correcting Food Safety Hazards
- Reporting, Investigating and Recording Food Safety Breaches
- Assist in the identification of breaches of food safety procedures
- Support colleagues to implement the food safety program
- Food Safety Management
- Controlling food safety in the workplace

Participants will learn a range of skills including:

- Hand hygiene practices
- Complying with personal hygiene standards as required by the food safety program
- Contributing to the cleanliness of food handling areas
- Time and temperature control and the 2 hour / 4 hour rule

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

- HLTFS001 Follow basic food safety practices
- HLTFS005 Apply and monitor food safety requirements
- HLTFS007 Oversee the day-to-day implementation of food safety in the workplace

Note: This skill set is current from 7th December 2015.

Venue: The training can be conducted via a 7-hour face-to-face workshop with the venue selected to best suit participants needs.

All our educators are experienced Food Service professionals who have significant infection control expertise to teach in this area.

Resources: We provide all learning resources to conduct the training, including a comprehensive workbook and video presentations. No special clothing is required. Students will require access to a suitable premises that allows them to develop their skills in the workplace.

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 require appropriate literacy and numeracy skills.

Our Fees

Our services are provided through either government funded training schemes and/ or through fee-for-service arrangements.

- Download our Course Fees brochure to find out more
- Mandatory Student Enrolment fee: \$ 150.00 per eligible participant

Subsidised Training

For eligible students, this course is subsidised by the South Australian Government.

Visit www.skills.sa.gov.au for eligibility and subsidy criteria or contact the Skills and Employment Infoline on 1800 673 097 for assistance.

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

~

Further Information from



PO Box 212

Surrey Downs, SA. 5126

Tel: 08 8288 0288

Email: enquiries@australianfoodtraining.com.au

RTO Code: 40094



Supported by
**Government of
South Australia**



NATIONALLY RECOGNISED
TRAINING