

Key Program Details for

SITSS00069

Food safety supervision skill set

Overview

This nationally accredited training is designed for individuals who oversee the handling of food safely during the storage, preparation, display, service and disposal of food (applicable to all food service businesses, caterers, and retailers).

This nationally accredited training course has two objectives:

1. To provide an appointed Supervisor at your organisation with the necessary skills and knowledge in food hygiene and food safety commensurate with their responsibilities, who will be given the authority and ability to manage and give direction on the safe handling of food.
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 SITSS00069 Food Safety Supervision Skill Set.

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
- Maintaining Food Premises
- Food Safety Programs
- Identifying Food Safety Hazards
- Monitoring, Controlling and Correcting Food Safety Hazards
- Reporting, Investigating and Recording Food Safety Breaches
- Food Safety Management

Participants will learn a range of skills including:

- Hand hygiene practices
- Personal hygiene and workplace behaviour
- Illness and onsite injuries
- Cleaning and sanitizing
- Time and temperature control and the 2 hour / 4 hour rule

This nationally accredited training is aligned to the following competency units from the Tourism, Travel and Hospitality training package:

- SITXFSA005 Use hygienic practices for food safety
- SITXFSA006 Participate in safe food handling practices

Note: This skill set is current from 9th June 2022.

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 fee-for-service arrangements.

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

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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