



Food Safety

SITXFSA001 (Use Hygienic Practices for Food Safety)

Course Overview

This unit will give you the skills and knowledge required to follow the key hygiene procedures that apply in many sectors of the hospitality industry.

The completion of this unit is a government requirement for people serving or handling food as part of their employment, fundraising or community requirements.

Course Structure

In this course you will learn about:

- Food Regulations
- Food poisoning micro-organisms
- Cleaning and maintenance practices
- Food Storage preparation and display
- Hand washing
- Pest and pest control
- Time/Temperature requirements
- Staff Hygiene

Course Dates 2019

7/3, 21/3, 4/4, 18/4, 2/5, 16/5, 30/5, 13/6, 27/6, 11/7, 25/7, 8/8, 22/8, 5/9, 19/9, 3/10, 17/10, 31/10, 7/11, 21/11, 5/12

Course Cost

Fee: \$90.00

Time: 9.30am - 4.00pm

ENROL NOW on (03) 5127 4544



Education Pathways

Some of the qualifications that include this unit are:

- Certificate III in Hospitality
- Certificate IV in Hospitality
- Certificate III in Commercial Cookery