



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 2018

Thursday 14th June
Thursday 12th July
Thursday 9th August

Thursday 13th September
Tuesday 18th September
Thursday 11th October

Thursday 8th November
Thursday 13th December

Course Cost

Time: 9.30am-4pm
Fee: \$ 90.00

ENROL NOW on (03) 5127 4544

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