

FOOD SAFETY **SUPERVISOR**

*SITXFSA002 - PARTICIPATE IN SAFE
FOOD HANDLING PRACTICES*

COURSE FEE

\$100

*INCLUDES ADMINISTRATION FEE
AND LMS (RESOURCES) ACCESS.*

MELBOURNE

QIC TRAINING AND DEVELOPMENT
FRASER STREET BRUNSWICK 3056

COURSE DESCRIPTION

The Food Safety Supervisor course is designed to empower businesses in training their employees with essential skills to safely handle food throughout various stages, including storage, preparation, service, and disposal. This course emphasises adherence to predetermined procedures outlined in food safety programs to prevent airborne illnesses. The course underscores the importance of customise food safety programs, based on methods like Hazard Analysis and Critical Control Points (HACCP).

Tailored for food handlers including cooks, chefs, and kitchen assistants, compliance with the Australia New Zealand Food Standards Code is obligatory. In specific jurisdictions, businesses are mandated to designate certified food safety supervisors who have successfully completed this course.

COURSE STRUCTURE

Our Food Safety Supervisor course encompasses the unit SITXFSA006 - Participate in safe food handling practices. When your staff completed this training, they will earn a Statement of Attainment of the unit of competency relevant to your industry.

PATHWAY

Upon successful completion, you may continue your studies through enrolment in:

- [SIT40422 - Certificate IV in Hospitality](#)
- [SIT40521 - Certificate IV in Kitchen Management](#)

Alternatively, you may enter the workforce in roles such as:

- Food Safety Supervisor

DURATION AND DELIVERY METHOD



Classroom – 1 session of 6 hours per week for 1 week



Online – 6 hours for 1 week

SELECTION CRITERIA

To ensure successful participation in this training program, you must meet the following criteria:

- Be at least 18 years old
- Complete LLND assessment
- Have your own digital device with reliable internet and video recording capabilities
- Access Google Chrome or similar browsers, MS Word, MS PowerPoint, or equivalent applications, and Adobe Acrobat Reader
- Reading and writing - a learner will be able to read, comprehend and write a range of texts within a variety of contexts.
- Oral communication - a learner will be able to use and respond to spoken language including some unfamiliar material within a variety of contexts.
- Numeracy and mathematics - a learner will be able to recognise and use a variety of conventions and symbolism of formal mathematics.

MODE OF ASSESSMENT



Written



Simulated Video recording for observation of Practical Skills

ENQUIRE NOW!



UNIT OF COMPETENCY

CODE	TITLE
SITXFSA006	Participate in safe food handling practices

UNIT APPLICATION

This unit describes the performance outcomes, skills and knowledge required to handle food safely during the storage, preparation, display, service and disposal of food. It requires the ability to follow predetermined procedures as outlined in a food safety program.

The unit applies to all organisations with permanent or temporary kitchen premises or smaller food preparation areas. This includes restaurants, cafes, clubs, and hotels; tour operators; attractions; function, event, exhibition and conference catering; educational institutions; aged care facilities; correctional centres; hospitals; defence forces; cafeterias, kiosks, canteens and fast food outlets; residential catering; in-flight and other transport catering.

Safe food handling practices are based on an organisation's individual food safety program. The program would normally be based on the hazard analysis and critical control points (HACCP) method, but this unit can apply to other food safety systems.

It applies to food handlers who directly handle food during the course of their daily work activities. This includes cooks, chefs, caterers, kitchen hands and food and beverage attendants.

Food handlers must comply with the requirements contained within the Australia New Zealand Food Standards Code.

In some States and Territories businesses are required to designate a food safety supervisor who is required to be certified as competent in this unit through a registered training organisation.

Food safety legislative and knowledge requirements may differ across borders. Those developing training to support this unit must consult the relevant state or territory food safety authority to determine any accreditation arrangements for courses, trainers and assessors.

RECOGNITION OF PRIOR LEARNING

All individual students are offered the opportunity to apply for RPL, please see the Student Handbook or enquire at the QIC Training and Development for the procedure on how to apply.

Please refer to the Enrolment Form, for the terms and conditions of enrolment, which includes: Enrolment and Selection; Training Guarantee; Course Fees, Payments and Refunds; Course Fees paid in Advance; Recognition of Prior Learning (RPL) or Credit Transfer.

ENQUIRE NOW!