



Training Unlimited Pty Ltd
RTO ID 20891



SITSS00069 Food Safety Supervisor Skill Set

SITXFSA005 Use hygienic practices for food safety

SITXFSA006 Participate in safe food handling practices



COURSE DESCRIPTION

This course is a set of skills to equip individuals in hygienic practices and handling food safely during the storage, preparation, display, service, and disposal of food.

According to the Food Safety Information Council, an estimated 4.1 million Australians suffer from food poisoning every year, with 31,920 of those cases resulting in hospitalization and 86 resulting in death.

Not only does consuming contaminated food have serious health consequences but food safety breaches can also have significant financial and reputational costs for businesses in the food industry.

By implementing proper food safety and hygiene practices, businesses can help prevent foodborne illnesses and protect their customers' health while also avoiding costly penalties and reputational damage.



SKILLS GAINED

- Legislative requirements
- Understanding food safety policies and procedures
- Identifying and controlling hazards
- HACCP
- Personal Hygiene
- ANZFA guide to food safety standards
- Food Safety monitoring



YOUR COURSE

- Pre-course undertaken prior to attending face to face course
- **8 hour course** – face to face in a simulated environment



YOUR ASSESSMENT

Pre-course

Complete the online Food Handler Basics training quiz

Face to Face

There are 3 components to this Food Safety Supervisor program:

- Theoretical training in the classroom (Multiple Choice & Short Answer)
- Practical training in the kitchen (preparing food at your venue or simulated environment)
- Assessment for both knowledge and skills

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