



Hospitality Short Course

SITSS00069

Food Safety Supervisor Skill Set

SITXFSA005

Use hygienic practices for food safety

SITXFSA006

Participate in safe food handling practices

The Standard introduces new requirements for all food service and catering businesses that handle unpackaged, ready-to-eat, and potentially hazardous foods.

Location

Adelaide Institute of Hospitality
1/192 Pirie Street Adelaide 5000

Available Dates

Contact info@aioh.com.au

Cost

\$180.00 per student

Registration

Please contact AIOH via email
info@aioh.com.au OR call 08 8338 1492.

This course covers the performance outcomes, skills and knowledge required to use personal hygiene practices to prevent contamination of food that might cause food-borne illnesses and 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.

This course includes online theory and one day of practical training.

Group training is also available off-site on request.

**ADELAIDE
INSTITUTE OF
HOSPITALITY**

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Adelaide SA 5000

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W aioh.com.au

CRICOS 04072G
RTO 40138
ABN 83 066 351 029

Hospitality Short Course

SITSS00069

Food Safety Supervisor



Entry Requirements

Relevant literacy and numeracy skills

Workplace Requirements

Not required

Other Course Requirements

Students must present in clean casual clothes including long pants, enclosed shoes and hair tied back.

Overview

SITXFSA005 Use hygienic practices for food safety

This unit describes the performance outcomes, skills and knowledge required to use personal hygiene practices to prevent contamination of food that might cause food-borne illnesses. It requires the ability to follow predetermined organisational procedures and to identify and control food hazards.

The unit applies to all organisations with permanent or temporary kitchen premises or smaller food preparation or bar areas. This includes restaurants, cafes, clubs, hotels, and bars; 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.

It applies to food handlers who directly handle food or food contact surfaces such as cutlery, plates and bowls during the course of their daily work activities. This includes cooks, chefs, caterers, kitchen stewards, kitchen hands, bar, and food and beverage attendants, and sometimes room attendants and front office staff. 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.

SITFSA006 Participate in safe food handling practices

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.

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