

# **Food Safety Handlers Certificate**

Unit Descriptions & Evidence  
Required to Demonstrate  
Competency



## Course Description

**This course deals with the skills and knowledge** required to follow key food safety and hygiene procedures which apply in hospitality and tourism enterprises. For food service workers, a formal food handler qualification can only improve your employment prospects on advancement in the industry.

This course is a pre-requisite for the NSW Food Safety Supervisor certificate. Food Safety Regulations require every hospitality business in NSW to have a designated food safety supervisor responsible for implementing safe food handling on the premises.

<b>Course Code</b>	<b>SITXFSA101 Use hygienic practices for food safety</b>
<b>Course Options</b>	Online
<b>Suited to</b>	<ul style="list-style-type: none"> <li>• Kitchens</li> <li>• Housekeeping</li> <li>• Food and beverage</li> <li>• Tour operations involving the preparation of food</li> <li>• This course is a pre-requisite for the NSW Food Safety Supervisor certificate</li> </ul>
<b>Course content</b>	<ul style="list-style-type: none"> <li>• Food contamination</li> <li>• Causes of food poisoning</li> <li>• HACCP</li> <li>• Personal Hygiene</li> <li>• Control of pests</li> <li>• ANZFA guide to food safety standards</li> <li>• Implementing Acts and regulations</li> <li>• Cleaning, storage and prevention</li> </ul>
<b>Assessment</b>	At the end of the course you are required to successfully complete a written assessment
<b>Outcome</b>	On successful completion, participants receive a Statement of Attainment in "SITXFSA101 Use hygienic practices for food safety" as part of SIT20213 Certificate II in Hospitality. Certificates are issued same day!
<b>Course fee</b>	Only \$49