



Food Safety for Supervisors

WARRNAMBOOL

2 X 3 HOUR
SESSIONS
(DELIVERED 3
WEEKS APART)

\$150.00

OVERVIEW

FOOD SAFETY TRAINING FOR YOUR BUSINESS/ORGANISATION

Become familiar with the relevant industry standards

Victoria's food industry is strictly governed by a set of regulations, including the Food Act 1984. Anybody who runs a food related business needs to be well-versed with the relevant standards.

Content

- Follow food safety program
- Store food safely
- Prepare food safely
- Provide safe single use items
- Maintain a clean environment
- Dispose of food safely

Enrolment Requirements

Pre-training Review - you must complete a compulsory pre-training review before attending class.

Prior to your enrolment a pre-training review will be conducted with you to confirm that the course you are seeking to enrol into meets your individual needs. The link will be emailed to you upon your booking. Failure to complete will **incur a \$20 administration** fee for a booking cancellation or transfer.

Pre-requisite - Safe Food Handling (SITXFSA001)

Safe Food Handling short course (or the equivalent unit) is a competency standard requirement of the Warrnambool City Council so, it is required that you undertake that training prior to completing Food Safety for Supervisors. Please call our friendly team on 1300648911 if you received this certification from another provider.

Accreditation

Upon successful completion, you'll receive credit and certification for the following accredited unit from SIT30813
- Certificate III in Commercial Cookery: *SITXFSA002 - Participate in safe food handling practices*

Online Food Safety for Supervisors Learning Tool Set Up and Commencement

Upon successful confirmation of your online enrolment (and proof of pre-requisite), please allow 3 business days for the Short Courses Team to contact you with the login details and instructions to start your online learning and assessment tool.

Student Support

At South West TAFE we're here to help you complete your studies happily and successfully.

From the moment you start thinking about course options until you finish, you'll have access to a range of student support options, covering enrolment, education, social and personal issues, including:

- A DHHS registered Disability Support Team
- Koorie Liaison Officer
- Student Wellbeing Officer supporting your personal and social needs
- Library and Research Centre
- Bookshop supplying a range of textbooks and stationery
- Student Learning Support including literacy and numeracy

WHAT YOU LEARN

How to successfully implement a food safety program, together with information on relevant legislation and the Hazard Analysis Critical Control Points (HACCP) Tool.

WHAT YOU GET

Knowledge in how to implement a compliant food safety program.

Upon successful completion, you'll also receive credit and certification for the following accredited unit from SIT30813 Certificate III in Commercial Cookery:

SITXFSA002 - Participate in safe food handling practices

The above unit applies to all tourism, hospitality and catering organisations with permanent or temporary kitchen premises or smaller food preparation areas.

TIMES AND VENUE

Please 'Register your Interest' to be notified when new dates are released

DRESS CODE

- Closed in Shoes
- Appropriate clothing for working in a functional commercial kitchen

MATERIALS TO BRING

Pen and notepaper

CANCELLATIONS

For details regarding the Institute's Refunds Policy please contact 1300 648 911, refer to our Student Handbook available from the Customer Service Centre at your local campus, or visit our website www.swtafe.vic.edu.au.

FURTHER INFORMATION OR TO ENROL

Please contact 1300 648 911 or visit www.swtafe.vic.edu.au.

DISCLAIMER

All information contained in this brochure was correct at time of printing. South West Institute of TAFE reserve the right to amend costs, subjects or courses as required without notice.