



Food Handler's Certificate

HLTFSE001: **Follow Basic Food Safety Practices**

SITXFSA101: **Use Hygienic Practices for Food Safety**



Course Description

This unit of competency describes the skills and knowledge required for basic food safety practices including:

- Personal Hygiene
- Conduct when working in a food service environment
- Basic pest control requirements and
- Basic food disposal requirements

Employment Opportunities

Completion of this unit of competency will provide the participant with the key elements to gain employment or meet the employment requirements for working in:

- Child Care Centres
- Hospitals
- Aged Care Facilities
- Restaurants
- Cafés
- Food Processing

Application of Unit

This unit supports the implementation of national and state food safety legislation and regulations and is based on the national *Food Safety Guideline Competency Standards*

Assessment

Each participant may be assessed by a range of methods including:

- Case Studies / Observation in the workplace where possible
- Written Assessment at the conclusion of the session

Pre Requisite Units

There are no pre-requisite competency units required to attend this training workshop

Recognition of Prior Learning (RPL)

RPL is available for this unit as well as any prerequisite units that may apply to this training.

Course Delivery

This comprehensive food safety training workshop is typically delivered in one 4 hour session.

Training can be delivered on site at your facility reducing additional travel times for your staff.

'**Tailored**' workshops for participants from the one facility are available to be delivered in a condensed session.

Course Dates and Times

Venue: Mooroopna Education & Activity Centre

Address: 23 Alexandra Street, Mooroopna Victoria

Date(s): **Monday 16th October 2017** 09.00 - 1300

Fee: \$120.00

Contact: Ben Carroll **Phone:** (03) 5821 7474

Essential Outcomes

The following Elements will be covered in detail during the training session.

This will form the basis of expected knowledge at the completion of the course:

1. Maintain food safety while carrying out food handling activities
2. Comply with personal hygiene and health standards
3. Contribute to the cleanliness of food handling areas, according to the food safety program
4. Dispose of food according to the food safety program

