This workshop will provide you with the skills and knowledge required to use personal hygiene practices to prevent contamination of food that might cause food-borne illnesses.

**Entry requirements**
Each student will undertake a Pre Enrolment Review before enrolling to help confirm the proposed course is suitable. It will provide valuable information about an individual's existing skills and knowledge, language, literacy and numeracy skills and whether the course will help in achieving learning and/or employment goals.

**Job outcome**
This unit applies to all tourism, hospitality and catering organisations with permanent or temporary kitchen premises or smaller food preparation or bar areas.
This includes restaurants, cafes, clubs, hotels, bars, tour operators, attractions, function, event, exhibition and conference caterers, educational institutions, aged care facilities, correctional centres, hospitals, defense forces, cafeterias, kiosks, canteens, fast food outlets, residential caterers, in flight and other transport caterers.

It applies to food handlers which can be any person who directly handles food or food contact surfaces food such as cutlery, plates and bowls. People at many levels use this skill in the workplace during the course of their daily activities, including cooks, chefs, caterers, kitchen stewards, kitchen hands, bar and food and beverage attendants and sometimes room attendants and front office staff.

**Further study**
Please contact SuniTAFE to discuss other qualifications that can extend your skills further.
Food Handlers Course (SCSIT30813FH)

Use Hygienic Practices For Food Safety.

Fee
$130.00

Expected time to complete
4 Hours

Swan Hill:
Mon 12 Dec 2016 9.00AM - 1.00PM

Available at:
Swan Hill - Press 2
Sea Lake - Swan Hill Road

1300 4 SUNITAFE
1300 4 78648
Learn more at sunitafe.edu.au

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