Food Safety Supervisors Course (SCSIT30813FS)

Participate In Safe Food Handling Practices.

This workshop will provide you with the skills and knowledge 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 workshop applies to all tourism, hospitality and catering organisations. Completion of the Food Handlers Course SIXFSA101 is preferable before commencing the Food Safety Supervisors Course. Food safety authorities may require both SITXFSA101 and SITXFSA201 to register as a Food Safety Supervisor, refer to your state authority. Must attend 2 workshops to complete this unit, total duration is 10 hours.

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
Please contact SuniTAFE to discuss the job outcomes of this course.

Further study
Please contact SuniTAFE to discuss other qualifications that can extend your skills further.

Fee
$200.00

Expected time to complete
2 Days

Swan Hill: Tue 3 Jan 2017

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