



Broadspectrum Training Services Pty Ltd is a Registered Training Organisation (RTO Code: 31843), specialising in the delivery of nationally recognised training and assessment services

Are you interested?

For further information about this program, please contact:

Broadspectrum Training Services

P: 07 4631 0233

E: rto@broadspectrum.com

A: 371 Taylor Street
Toowoomba QLD 4350



ABOUT THIS COURSE

This skills set is suitable for people working in a food safety role to equip individuals in hygienic practices and handling food safely during the storage, preparation, display, service, and disposal of food.

Achievement of this unit provides credit towards qualifications in tourism, travel, hospitality, events, holiday parks and resorts in the SIT Tourism, Travel and Hospitality Training Package.

This skill set is for food handling personnel or food safety supervisors working in tourism, hospitality and catering organisations with permanent or temporary kitchen premises, and smaller food preparation or bar areas.

COURSE STRUCTURE

To be awarded the Food Safety Supervision Skill Set candidates will need to successfully complete two (2) units of competency.

Units of Competency

- SITXFSA001 Use hygienic practices for food safety
- SITXFSA002 Participate in safe food handling practices

Licensing / Regulatory Information

Certification requirements apply at a state and territory level to individuals involved in food handling or supervision. Certification in some States relies on the achievement of SITXFSA001 Use hygienic practices for food safety and SITXFSA002 Participate in safe food handling practices. Food safety legislative and knowledge requirements may differ across borders.

ASSESSMENT

Students will be assessed to confirm competence using a combination of online knowledge based assessment, practical activities and assessments in the workplace.

WHAT MATERIALS/EQUIPMENT DO I REQUIRE?

Students will be provided with access to all learning resources. Suitable workplace assessment environments are to be provided by the student's employer.

COURSE OUTCOME

On successful completion of all assessments, a nationally recognised Skills Set Certificate in Food Safety Supervision will be awarded.

DURATION, DELIVERY METHOD, PARTICIPANTS AND PRICE

Students have a period of 2 months from the date of enrolment to complete the requirements of the qualification. Where students have not successfully completed all of the requirements for the qualification, a Statement of Results will be provided upon exiting the qualification.

Delivery of this skill set combines online learning and workplace samples with a third party report to complete.

Quotation provided upon request.

COURSE VENUE

Broadspectrum Training delivers this qualification using a combination of online and workplace based assessment.



Knowledge
Skills
Development