

# Use Hygienic Practices for Food Safety SITXFSA001



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](mailto:rto@broadspectrum.com)

A: 371 Taylor Street  
Toowoomba QLD 4350



## ABOUT THIS COURSE

This unit describes the performance outcomes, skills and knowledge required to use personal hygiene practices to prevent contamination of food that might cause food-borne illnesses. It requires the ability to follow predetermined organisational procedures and to identify and control food hazards.

The unit applies to all organisations with permanent or temporary kitchen premises or smaller food preparation or bar areas. This includes restaurants, cafes, clubs, hotels, and bars; tour operators; attractions; function, event, exhibition and conference catering; educational institutions; aged care facilities; correctional centres; hospitals; defence forces; cafeterias, kiosks, canteens and fast food outlets; residential catering; in-flight and other transport catering. It applies to food handlers who directly handle food or food contact surfaces such as cutlery, plates and bowls during the course of their daily work activities. This includes cooks, chefs, caterers, kitchen stewards, kitchen hands, bar, and food and beverage attendants, and sometimes room attendants and front office staff.

Food handlers must comply with the requirements contained within the Australia New Zealand Food Standards Code. In some States and Territories businesses are required to designate a food safety supervisor who is required to be certified as competent in this unit through a registered training organisation.

## QUALIFICATION STRUCTURE

To be awarded this unit of competency, students will need to complete the course work as it applies to handlers of food as outlined above.

## WHAT WILL I STUDY?

The main topics that will be covered include:

- Follow hygiene procedures and identify food hazards
- Report any personal health issues
- Prevent food contamination
- Prevent cross-contamination by washing hands

## Required Skills and Knowledge

Reading skills to interpret documents or diagrams relating to:

- Organisational food safety programs
- Hygiene and food safety programs
- Hazard analysis and critical control points (HACCP) practices

Oral communication skills to:

- Report hygiene hazards and non-compliant organisational practices accurately

## 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 Statement of Results will be awarded.

## DURATION, DELIVERY METHOD, PARTICIPANTS AND PRICE

Students have a period of 6 weeks 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.

