

SITXFSA001 Use hygienic practices for food safety Course Description

<u>Course details</u>	<p>By law, food handlers must have the skills and knowledge relevant to their food duties to keep food safe (e.g. a chef will need greater food safety skills and knowledge than a waiter or kitchen hand).</p> <p>This entry level course will allow workplaces and staff gain an understanding of food hygiene practices. It is an excellent entry level course for all staff handling food.</p> <p>This course is for:</p> <ul style="list-style-type: none">• Kitchens• Housekeeping• Food and beverage• Tour operations involving the preparation of food• This course is a pre-requisite for the NSW Food Safety Supervisor certificate <p>To ensure compliance with the Regulations, check if you have the required staff training for your workplace and if not, book a course at our Sydney training centre.</p>
<u>Training program</u>	<p>All students are required to arrive 30min before the course start time for registration and ID check. Any student who is more than 10min late will not be accepted into the course.</p> <p>Food poisoning affects approximately 5.4 million people in Australia every year. There are many reasons why people get food poisoning but there are also many steps that we can take to try and avoid getting ill. Our Food Hygiene course teaches how to minimise the risk of food poisoning occurring – this is important to know if you are responsible for preparing and serving food.</p> <p>This course will provide you with all the skills and understanding needed to successfully practice food hygiene, including:</p> <ul style="list-style-type: none">• Food contamination• Causes of food poisoning• HACCP• Personal Hygiene• Control of pests• ANZFA guide to food safety standards• Implementing Acts and regulations• Cleaning, storage and prevention <p>This course is delivered over one four (4) hour session. See what happens in this program through our Vimeo page - https://vimeo.com/125426723</p> <p>The course takes place on Mondays in our Sydney training centre.</p> <p>Students must bring:</p> <ul style="list-style-type: none">✓ Photo identification (licence or a passport)✓ Pen and paper to make notes and complete assessment activities✓ Comfortable clothing <p>There are 3 components to this program:</p> <ol style="list-style-type: none">1. Theory training in the bar2. Practical training in the bar3. Assessment for both knowledge and skills <p>This program is available for onsite group bookings if you have the facilities available for us to run the program. If you would like to find out more about this, please contact our team.</p>

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<u>Cost & Location</u>	<p>The cost for this program is \$100 per person.</p> <p>Course delivered in Sydney for public.</p> <p>If organising a group booking or onsite training, we can facilitate the training nationally.</p>
<u>Pre requisites</u>	<p>This course combines plain English and questioning to ensure all learners are able to have the best possible chance at comprehending the required knowledge and skills. If you believe you will need assistance due to your Language, Literacy or Numeracy skills, please contact our office on 02 9232 1010 to discuss your training needs.</p>
<u>Assessment</u>	<p>Students will be assessed during the classroom session. Assessment will confirm knowledge and skills have been achieved to demonstrate competency across the unit.</p> <p>Students are offered multiple opportunities to demonstrate knowledge and skills throughout the program.</p> <p>If a student is not successful in completing all assessments satisfactorily, they will need to rebook the course at the full course fee.</p>
<u>Certification</u>	<p>Once a competent mark is awarded, learners will be issued with a Statement of Attainment for SITXFSA001 Use hygienic practices for food safety. This Units of Competency is Nationally Recognised Training from Tourism, Travel and Hospitality Training Package.</p> <p>Certificates are emailed to students however hard copy is available for additional fee.</p>
<u>Recognition of prior learning</u>	<p>Students choosing to undertake RPL will need to be sent an RPL guide for their course. To request an RPL guide, please contact our team.</p> <p>In order to be eligible for RPL, the student must demonstrate currency in that particular subject. i.e. a student cannot submit evidence from 5 years prior and request it be applied directly to their new competency. They must show how they have since applied those skills and that they are current, including any practical skills associated to the program.</p>

Don't wait to book your training, call now on 02 9232 1010, [contact our team](#) or book through our website www.tcptraining.com