

Develop & Implement a Food Safety Plan

“Food Handling Level 3”

National Code **SITXFSA002A**



Duration	1 x 6 hours	Min-Max Group Size	6-15
Who should attend	Business Managers, Owners, Supervisors- People in control of a venue where food is served or prepared.		
Unit descriptor	This unit describes the performance outcomes, skills & knowledge required to develop, implement & evaluate a food safety program for a range of service industry operations where food is stored, prepared, displayed, served & disposed of. It requires the ability to determine the specific program requirements for an organisation & prepare policies & procedures for other personnel to follow.		
Pre-requisite	SITXFSA001A Implement Food Safety Procedures		
Course aims	To impart the knowledge required to allow participants to develop a program, & be aware of the requirements regarding certification & training of premises & staff.		
Learning outcomes	<ul style="list-style-type: none"> • Evaluate organisation requirements for the food safety program • Develop a food safety program to control hazards • Implement the food safety program • Participate in food safety audit • Evaluate & revise the food safety program 		
Employability skills	The development & implementation of a food safety program requires the application of significant planning, organisational & contingency management skills.		
Assessment methods	Case studies review; written questions; preparation of a FSP by completion of a task/scenario		
Documents issued on successful completion	Statement of Attainment on completion of the unit SITXFSA002A from the SIT07 Hospitality Training Package		
Price per person	POA	Price per in-house course	POA