

Implement Food Safety Procedures

“Food Handling Level 2”

National Code SITXFSA001A



Duration	1 x 6 hours	Min-Max Group Size	8-20
Who should attend	Supervisors, Team Leaders, Managers, staff who are responsible for the implementation of Food Safety		
Unit descriptor	This unit describes the performance outcomes, skills & knowledge required to handle food safely during the storage, preparation, display, service & disposal of food within a range of service Industry operations. It requires the ability to follow pre-determined procedures as outlined in an organisation food safety program.		
Pre-requisite	SITXOHS002A Follow Workplace Hygiene Procedures		
Course aims	<p>To ensure that students:</p> <p>Understand that food is nationally legislated by Food Standards Australia New Zealand Act 1991</p> <p>Have knowledge of the Australia New Zealand Food Standards Code, developed by the aforementioned authority</p> <p>The unit complies with the Legislative requirements for food safety & safe food handling practices as outlined in the code</p> <p>Are aware of the legislative requirements for a business to comply with the national standard for food safety practices</p> <p>& that training & certification requirements differ between states & territories.</p>		
Learning outcomes	<ul style="list-style-type: none"> Implement procedures for food safety Store food safely Prepare food safely Provide safe single use items Maintain a clean environment Dispose of food safely 		
Documents issued on successful completion	Statement of Attainment on completion of the unit SITXFSA001A from the SIT07 Hospitality Training Package		
Assessment methods	Will include: written assessment; scenarios & role play; tasks & completion of workbook activities.		
Price per person	POA	Price per in-house course	POA