

Training Courses & Related Services

Follow Workplace Hygiene Procedures

“Food Handling Introductory Level One”



National Code **SITXOHS002A**



Duration	1 x 6 hours	Min-Max Group Size	12-30
Who should attend	<p>All staff who are involved in the preparation, storage, service of food & beverage. This course is the <i>first level</i> in a three stage process in the delivery of food handling & safety training. Personal hygiene practices underpin a range of service industry activities. They are particularly important within a food safety regime, but can also apply to housekeeping activities & anywhere where poor hygiene could provide a contamination risk. Poor hygiene practices can risk the health of customers, colleagues & self. For the purposes of food safety, this unit only has application to hospitality, commercial catering & retail venues where food is stored, prepared, displayed & served. It will apply to any venue that operates a permanent or temporary kitchen or smaller food preparation area, such as restaurants, cafes, clubs, hotels, attractions, events & conference venues, fast food restaurants, retail food outlets such as sandwich shops & food court outlets.</p>		
Course aims	<p>On the completion of this course, participants will have a basic understanding of the importance & consequences of food poisoning & food contamination & be able to practise safe food handling techniques. Advise students of the necessity for premises to have Food Safety Plans & standard operating procedures.</p>		
Learning outcomes	<p>On successful completion of this course participants will have an understanding of:</p> <p style="padding-left: 40px;">Follow hygiene procedures; Identify hygiene hazards; Report any personal health issues; Prevent cross contamination; Handwashing; Prevent food contamination; Prevent other contamination</p>		
Documents issued on successful completion	<p>Statement of Attainment on completion of the unit SITXOHS002A from the SIT07 Hospitality Training Package</p>		
Assessment methods will be outcome based	<p>Students must:</p> <ul style="list-style-type: none"> • Complete all workbook activities • Answer all assessment questions • Participation in role plays or simulations • Complete a set project that involves handwashing 		
Price per person	POA	Price per in-house course	POA