

SAFE FOOD **HANDLER**

*SITXFSA005 - USE HYGIENIC
PRACTICES FOR FOOD SAFETY*

COURSE FEE

\$90

*INCLUDES ADMINISTRATION FEE
AND LMS (RESOURCES) ACCESS.*

MELBOURNE

QIC TRAINING AND DEVELOPMENT
FRASER STREET BRUNSWICK 3056

COURSE DESCRIPTION

The Safe Food Handler course is designed to equip individuals with the necessary skills and knowledge to maintain personal hygiene practices and prevent food contamination, thereby minimizing the risk of food-borne illnesses. Participants will learn to adhere to predetermined organizational procedures, identify potential food hazards, and implement control measures effectively.

The course content aligns with the requirements outlined in the Australia New Zealand Food Standards Code.

COURSE STRUCTURE

Our Safe Food Handler course encompasses the unit SITXFSA005 - Use hygienic practices for food safety. When you completed this training, you will earn a Statement of Attainment of the unit of competency.

PATHWAYS

Upon successful completion, you may continue your studies through enrolment in:

- [SIT20322 - Certificate II in Hospitality](#)
- [SIT30622 - Certificate III in Hospitality](#)

Alternatively, you may enter the workforce in roles such as:

- Food and Beverage Attendant
- Kitchen Hand
- Café Assistant

DURATION AND DELIVERY METHOD



Classroom – 1 session of 6 hours per week for 1 week



Online – 6 hours for 1 week

SELECTION CRITERIA

To ensure successful participation in this training program, your staff must meet the following criteria:

- Be at least 16 years old
- Complete LLND assessment
- Have your own digital device with reliable internet and video recording capabilities
- Access Google Chrome or similar browsers, MS Word, MS PowerPoint, or equivalent applications, and Adobe Acrobat Reader
- Reading and writing - a learner will be able to read, comprehend and write a range of texts within a variety of contexts.
- Oral communication - a learner will be able to use and respond to spoken language including some unfamiliar material within a variety of contexts.
- Numeracy and mathematics - a learner will be able to recognise and use a variety of conventions and symbolism of formal mathematics.

MODE OF ASSESSMENT



Observation/Practical Skills



Written



Case Studies

ENQUIRE NOW!



UNIT OF COMPETENCY

CODE	TITLE
SITXFSA005	Use hygienic practices for food safety

UNIT APPLICATION

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.

Food safety legislative and knowledge requirements may differ across borders. Those developing training to support this unit must consult the relevant state or territory food safety authority to determine any accreditation arrangements for courses, trainers and assessors.

RECOGNITION OF PRIOR LEARNING

All individual students are offered the opportunity to apply for RPL, please see the Student Handbook or enquire at the QIC Training and Development for the procedure on how to apply.

Please refer to the Enrolment Form, for the terms and conditions of enrolment, which includes: Enrolment and Selection; Training Guarantee; Course Fees, Payments and Refunds; Course Fees paid in Advance; Recognition of Prior Learning (RPL) or Credit Transfer.

ENQUIRE NOW!