


	<h2>Food Safety Handlers Course</h2>
 <p>NATIONALLY RECOGNISED TRAINING</p>	SITXFSA001 Use hygienic practices for food safety
Description	<p>This course covers 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.</p> <p>This course applies to any person seeking employment in a hospitality organisation that directly handle food or food contact surfaces such as cutlery, plates and bowls during the course of their daily work activities, including 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.</p>
Cost	\$50.00
Duration	3 hours
Pre-requisite	No Pre-requisites
Entry requirements	You will need a USI number to obtain your statement of attainment. If you do not currently have a USI number, you must create one by visiting the USI website www.usi.gov.au
Licensing, legislative or regulatory requirements	<p>Food handlers must comply with the requirements contained within the Australia New Zealand Food Standards Code.</p> <p>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.</p> <p>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.</p>
Language, Literacy and Numeracy Requirements	Candidate are expected to undertake tasks such as following hygiene procedures and preventing food contamination. Candidates should have adequate reading and writing skills to interpret organisational documents such as organisational food safety programs, hygiene and food safety procedures and hazard analysis and

	critical control points (HACCP) practices. Candidate will be required to undertake a written assessment. See Assessment for more information.
Training	Candidates will undertake training in the following areas; <ul style="list-style-type: none"> - Follow hygiene procedures and identify food hazards - Report any personal health issues. - Prevent food contamination. - Prevent cross-contamination by washing hands.
Assessment	Candidate are required to successfully complete the following assessments to be issued with a statement of attainment.
Recognition of Prior Learning, National Recognition or Credit transfer	For more information on Recognition of Prior Learning, National Recognition or Credit transfer please refer to our Student Handbook. Alternatively, you may talk to one of our staff about your options.
Fees and Refund Policy	For more information on fees and refund policy please refer to our Student Handbook. Alternatively, you may talk to one of our staff about your options.
Continuous Improvement	You may be contacted and requested to participate in a National Centre for Vocational Education Research survey or a Department-endorsed project or audit or review. SCA is committed to continuous improvement of its operations and encourage honest and constructive feedback on all aspects of our operations. Candidates will be asked to complete a feedback questionnaire at the completion of the course.
Certification	Students who successful complete the assessment requirements will be issued with a nationally recognised statement of attainment.