



Special Price!
\$160.00*

SITSS00051

Food Safety Supervision

ABOUT THE COURSE

This skill set aims to equip individuals in hygienic practices and handling food safely during the storage, preparation, display, service, and disposal of food.

COURSE CONTENT

Our course covers the two essential units of competency required to obtain a Food Safety Supervisor Certificate:

- SITXFSA001 Use hygienic practices for food safety
- SITXFSA002 Participate in safe food handling practices.

During the course you will learn how to:

- Follow hygiene procedures and identify food hazards
- Report any personal health issues
- Prevent food contamination
- Manage allergens and customers with allergies appropriately*
- Effectively clean and sanitise food preparation surfaces and equipment*
- Handle eggs and egg products safely*
- Prevent cross-contamination by washing hands
- Follow food safety program
- Store food safely
- Prepare food safely
- Provide safe single use items
- Maintain a clean environment
- Dispose of food safely

STUDY COMMITMENT

This is a part-time course. You will need to complete 8 hours of training in 1 day or complete the training in two days at 4 hours per day.

JUST \$160.00*

Book now and get your NSW Food Safety Supervisor Certificate.

PLUS for an additional fee of \$30.00 you can receive an Australian Qualification Framework Statement of Attainment.

DON'T MISS OUT – ENROL NOW!!

Call us now on 1800 501 277 or 0431 296 322 to enrol.

We are here to help! Want to learn more about this course? Please get in touch, we'd love to hear from you!

BE INSPIRED!

**ARE YOU WORKING OR SEEKING NEW
SKILLS IN HOSPITALITY?**

Call Dani today on 0431 296 322 or
1800 501 277 to apply.

FSS FOOD SAFETY
SUPERVISOR

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*Conditions apply

E-mail: admissions@tbc.nsw.edu.au
Website: www.tbc.nsw.edu.au

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