

Use hygienic practices for food safety

This Food Safety course (SITXFSA005 Use hygienic practices for food safety) is suitable for all food handlers in the hospitality industry. Preparing and handling food hygienically is essential for ensuring food is safe to eat. An understanding of hygienic practices ensures both personal and food hygiene is observed in food handling. These practices prevent food poisoning from occurring and are essential for any role working with or near food.

Course topics include:

- cleaning and sanitising
- food handling
- temperature control
- personal hygiene
- pest control
- waste disposal
- workplace implementation.

ENTRY REQUIREMENTS

There are no formal entry requirements for SITXFSA005 Use hygienic practices for food safety.

Learners will be required to have language, literacy and numeracy skills appropriate to the level of this course.

DELIVERY METHOD

Delivery of this course is via face-to-face classes at Cobram Community House. All equipment and resources are provided for learners enrolling in this course.

ASSESSMENT

Learners will be required to demonstrate correct food handling techniques. You will be assessed on active participation in the classroom, including group activities, questions and answers and a written assessment.

CERTIFICATION

Nationally Recognised Statement of Attainment for the unit SITXFSA005 Use hygienic practices for safe food handling



This course is essential for anyone looking to work in the hospitality industry

COST

\$120

This course is delivered in one day.
Course dates published on our website.

VENUE

Cobram Community House
43-45 Punt Road, Cobram 3644

MORE INFORMATION

More information can be found on our website or by contacting us.

- Phone: 03 58722224
- Email: cch@cch.vic.edu.au
- www.cch.vic.edu.au
- 43-45 Punt Road, Cobram

