



NARBIL TRAINING

ABN: 50 099 087 760 RTO: 31890

SITXFSA101

Use Hygienic Practices for Food Safety

Duration

Self-paced online learning.

Assessment

Theory assessments are applicable to this training course.

Pre-requisites

Nil

Who Should Attend

This course applies to all tourism, hospitality and catering organisations with permanent or temporary kitchen premises or smaller food preparation or bar areas.

This includes restaurants, cafes, clubs, hotels, bars, tour operators, attractions, function, event, exhibition and conference caterers, educational institutions, aged care facilities, correctional centres, hospitals, defence forces, cafeterias, kiosks, canteens, fast food outlets, residential caterers, in-flight and other transport caterers.

It applies to food handlers which can be any person who directly handles food or food contact surfaces food such as cutlery, plates and bowls.

People at many levels use this skill in the workplace during the course of their daily activities, including cooks, chefs, caterers, kitchen stewards, kitchen hands, bar and food and beverage attendants and sometimes room attendants and front office staff.

Benefits

- Nationally recognised training
- Convenient online training

Course Cost

\$49.00 - GST not applicable

• High Risk Work Licences • Earth Moving Competencies • Construction Training • Health and Safety Consulting • Hospitality Training