



NNT

NARBIL TRAINING

ABN: 50 099 087 760 RTO: 31890

SITXFSA201

Participate in Safe Food Handling Practices

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 areas.

This includes restaurants, cafes, clubs, hotels, 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.

Safe food handling practices are based on an organisation's individual food safety program. The program would normally be based on the Hazard Analysis and Critical Control Points (HACCP) method, but this unit can apply to other food safety systems.

It applies to food handlers who directly handle food. People at many levels use this skill in the workplace during the course of their daily activities, including cooks, chefs, caterers, kitchen hands and food and beverage attendants.

Benefits

- Nationally recognised training
- Convenient online training

Course Cost

\$90.00 - *GST not applicable*

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