

SITXFSA005 Use hygienic practices for food safety

Food safety essentials for working in the hospitality industry

The Office of Most hospitality establishments will require their staff to gain the skills and knowledge required to use personal hygienic practices to prevent contamination of food.

Learn from real industry experts in a fun, hands-on, scenario-based environment about the many topics surrounding Food Safety such as:

FOOD SAFETY JOBS

- Kitchen Staff
- Chef
- Food and Beverage attendants

- Current legislation, industry and organisational policies and procedures
- Personal hygiene and conduct
- Food handling
- Housekeeping and waste removal

This fun and interactive training is regularly available at sites around Cairns, Brisbane and the Gold Coast and is targeted specifically at those wanting to work in food services.

On completion of this half-day course, you will receive a nationally recognised Statement of Attainment which will support you to enter work in hospitality, tourism, and catering organisations with permanent or temporary kitchen premises or smaller food preparation or bar areas.

Contact us to find out about course dates in your area.