



mcie

# Use Hygienic Practices for Food Safety

SITXFSA005 | SOUTHBANK | \$95 | 6hrs

This is the entry-level certificate for food safety in hospitality and front-line hospitality staff. Food handlers must comply with the requirements contained within the Australia New Zealand Food Standards Code. Australian Food Safety Standard 3.2.2 (Food Safety Practices and General Requirements) suggests that people who handle food and the people who supervise them should have the skills and knowledge in food safety and food hygiene for the work they do.

Book  
online



## This course covers the following topics:

- What is food safety and why is it important?
- How to identify and assess food safety hazards
- To learn about correct storage temperatures
- Dealing with 'danger' foods
- Personal hygiene
- Cleaning food preparation areas
- Pest control

## 6 hours

### SITXFSA005 – Use Hygienic Practices for Food Safety

- Small, practical, hands-on class
- Delivered at our modern & centrally located Southbank kitchen
- Experience and highly qualified trainers
- Course cost \$95
- Nationally recognised unit of competency