

COURSE OUTLINE

SITXFSA001 – Use Hygienic Practices for Food Safety



APPLICATION

This unit describes the performance outcomes, skills and knowledge required to use personal hygiene practices to prevent contamination of food that might cause food-borne illnesses. It requires the ability to follow predetermined organisational procedures and to identify and control food hazards.

Food handlers must comply with the requirements contained within the Australia New Zealand Food Standards Code.

In some States and Territories businesses are required to designate a food safety supervisor who is required to be certified as competent in this unit through a registered training organisation.

Food safety legislative and knowledge requirements may differ across borders. Those developing training to support this unit must consult the relevant state or territory food safety authority to determine any accreditation arrangements for courses, trainers and assessors.

ELIGIBILITY/ENTRY REQUIREMENTS

There are no entry requirements for this qualification.

DELIVERY DETAILS

Location (s)	Duration	Study mode
Darwin, Alice Springs and Tennant Creek	6 months, self paced	online, face-to-face, simulated, workplace etc.

2021 FEES

Full Fees: \$129-

ASSESSMENT

Assessments vary with each unit. You will be provided with an assessment guide.

RECOGNITION OF PRIOR LEARNING (RPL)

Students can apply for RPL during pre-enrolment or after enrolment. Students are provided with an RPL Self-Assessment before application and followed through with and an initial interview with an assessor.

RESOURCES

Students are issued with Resources and Learning Material.

STUDY AND CAREER PATHWAYS

The unit applies to all organisations with permanent or temporary kitchen premises or smaller food preparation or bar areas. This includes:

- restaurants, cafes, clubs, hotels, and bars;
- attractions;
- tour operators;
- function, event, exhibition and conference catering;

- educational institutions;
- aged care facilities;
- correctional centres; hospitals;
- defence forces;
- cafeterias, kiosks, canteens and fast food outlets;
- residential catering;
- in-flight and other transport catering

It applies to food handlers who directly handle food or food contact surfaces such as cutlery, plates and bowls during the course of their daily work activities. This includes cooks, chefs, caterers, kitchen stewards, kitchen hands, bar, and food and beverage attendants, and sometimes room attendants and front office staff.

UNIT CONTENT

ELEMENTS	
1.	Follow hygiene procedures and identify food hazards.
2.	Report any personal health issues.
3.	Prevent food contamination.
4.	Prevent cross-contamination by washing hands.

FOUNDATION SKILLS

SKILLS	DESCRIPTION
Reading skills to:	interpret organisational documents or diagrams relating to: <ul style="list-style-type: none"> • organisational food safety programs • hygiene and food safety procedures • hazard analysis and critical control points (HACCP) practices.
Oral communication skills to:	report hygiene hazards and non-compliant organisational practices accurately.

WITHDRAWING FROM A QUALIFICATION

You may withdraw from this qualification and receive, where relevant, a Statement of Attainment for all units of competency you have successfully completed.

SUPPORT SERVICES

Karen Sheldon Group supplies support for students in many areas, including Careers and Employment, Counselling, Disability Service, Equal Opportunity, Discrimination and Harassment advice, Australian Indigenous Student Support Services, Information Technology Services, and Learner Support Services.

CONTACT DETAILS

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