



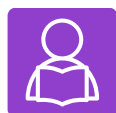
Safe Food Handling

Units of competency from SIT20322 Certificate II in Hospitality

Course Information

In this course you will learn the 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.

Course Requirements



Enrolment

- Enrolment form
- USI Transcript
- ID
- LLNDE



Assessment

Assessment event must be completed satisfactorily for you to be deemed competent in each unit.

Assessments for this course will include written questions, multiple-choice and short-answer questions, practical observations, and roleplays.



Dress Code

- Enclosed shoes with non-slip soles
- Clothing such as long pants, or knee length skirt or shorts, polo shirt or T-shirt



Pre-Requisite

- ESL students must have a completed level 2 english to enrol into this course

Course Details

Course

- Course Dates: Please see Course Guide
- Duration: 1 Day
- Time: 9am – 4:30pm
- Location: Coffs Coast Community College
- Price: \$180*

For eligible students *This training is subsidised by the NSW Government

Unit Codes

- SITXFSA005 Use hygienic practices for food safety

Licensing / Regulatory Requirements

- SITXFSA005 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.



NATIONALLY RECOGNISED
TRAINING

Contact Us

Contact our friendly team for more information or to enrol
Coffs Coast Community College reception@coffscollege.nsw.edu.au
or 6652 5378 | ABN: 21 004 738 403 | RTO 90834

Safe Food Handling

What to expect

- An industry-current trainer will teach you essential food safety practices, including hygiene, contamination prevention, and proper storage and temperature control. The classroom experience includes interactive discussions, practical demonstrations, and hands-on activities to ensure you understand how to handle food safely in commercial and community settings.

Access Student Support

- The Student Support Officer is located next to reception in the Coffs Harbour office.
- Support may include: Enrolment support, Emotional Support, Learning Support and Assessment support.
- You may also bring your own support to your course
- for complex support need please contact the college on 6652 5378 to discuss options.

Feedback, Complaints & Appeals

- The College welcomes feedback from students as part of its commitment to providing quality service. We strive to respond to all student complaints, enquiries, and problems promptly and courteously. If you have a complaint or problem regarding your course, please speak initially with your trainer. If this is not appropriate or the problem remains unresolved, please put your complaint in writing and forward it to the College. Receipt will be acknowledged in writing to manager@coffscollege.nsw.edu.au

Foundation Skills

Students must be able to use below foundation skills to participate in this training.

Reading skills to:

- interpret organisational documents or diagrams relating to:
 - hygiene and food safety procedures.

Oral communication skills to:

- report hygiene hazards and non-compliant organisational practices accurately.



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