

Food Safety Supervisor

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. You will also gain skills and knowledge required to handle food safely during the storage, preparation, display, service and disposal of food. It requires the ability to follow predetermined procedures as outlined in a food safety program. SITXFSA006 applies to all organisations with permanent or temporary kitchen premises or smaller food preparation areas.

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: 3 Days
- Time: 9am - 4:30pm
- Location: Coffs Coast Community College
- Price: \$445*

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

Unit Codes

- [SITXFSA005](#) Use hygienic practices for food safety
- [SITXFSA006](#) Participate in safe food handling practices

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.
- [SITXFSA006](#) 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.

Food Safety Supervisor

What to expect

- An industry-current trainer will guide you through key food safety principles, including safe food handling, hygiene practices, contamination prevention, and how to ensure food is stored and prepared safely. The course combines practical exercises, real-world case studies, and training on supervising staff to maintain food safety standards and comply with Australian regulations in food handling, storage, and preparation environments.

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:

- read and interpret food safety programs, policies, procedures and flow charts that identify critical control points.
- interpret organisational documents or diagrams relating to:
 - hygiene and food safety procedures.

Writing skills to:

- complete documentation for monitoring food safety.

Numeracy skills to:

- calibrate and use a temperature probe and calculate timings.

Planning and organising skills to:

- coordinate different food handling tasks to take account of food safety issues.

Oral communication skills to:

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



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