



FOOD SAFETY SUPERVISOR COURSE

1. USE HYGIENIC PRACTICES FOR FOOD SAFETY & 2. PARTICIPATE IN SAFE FOOD HANDLING PRACTICES

The Food Act 2006 (the Act) requires every licensable food business in Queensland to have a food safety supervisor. SERO's Intensive face to Face Course provides you with the skills and knowledge necessary to be recognised as a **FOOD SAFETY SUPERVISOR (LEVEL 1 & 2)**

Total Cost: \$100.00

**Individuals currently working in, or wishing to gain employment
in the Food Service or Food Production Industries.**

This course is delivered face to face

Accredited Food Safety Supervisor Course

This face to face program will focus on the following nationally accredited units of competency:

- SITXFSA002 Participate in Safe Food Handling Practices
- SITXFSA001 - Use hygienic practices for food safety.

On completion of the program, learners will gain an accredited Statement of Attainment.

There are four main Industry Sector's that require the services of a recognised Food Safety Supervisor, dependent on the actual activity undertaken by the business. The units in this course have been recommended by Queensland Health for the **Retail & Hospitality** includes food businesses that prepare and sell food by retail.

Audio visual presentations will focus on the skills needed to handle and store food and beverages and includes practical experience and information on:

- Understand the obligations of food handlers under current legislation.
- Learn the correct ways of food handling and storage.
- Identify potential hygiene risks.
- Implement correct methods of cleaning and sanitising.
- Maintain correct standards of personal hygiene for food handlers.
- Reduce the risk of food-borne illness (food poisoning).
- Implement procedures for food safety.
- Follow all food safety policies and procedures correctly and consistently according to organisation food safety program requirements to ensure compliance of all food handling practices.
- Control food hazards at critical control points.
- Complete food safety monitoring processes and complete documents as outlined in the food safety program.
- Identify and report practices that are inconsistent with the food safety program.
- Take corrective actions for incidents where food hazards are unacceptable.

If you would like information on Food Safety Supervisor's Course for any other Industry, please do not hesitate to contact SERO Institute.



If you are interested, please contact
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