Use hygienic practices for food safety (Food Handlers)

Code SITXFSA101

This unit will provide students with the skills and knowledge to safely store, handle and prepare food in a manner which will ensure it is safe for consumption to patrons.

What will you learn?

- Follow hygiene procedures and identify food hazards
- Report any personal health issues
- Prevent food contamination
- Prevent cross contamination by washing hands

Entry requirements

No pre-requisites.

This training is delivered with Victorian and Commonwealth Government funding

The information given is intended as a guide. Changes may have occurred since printing. Please check with your nearest MADEC College for further queries.

To enrol and learn more contact MADEC

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