This unit describes the performance outcomes, 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.

**Delivery:**
- Classroom based

**Duration:**
This unit is delivered classroom based over 1 day.

**Entry requirement:**
SITXFSA101 - Follow workplace hygiene procedures is a pre-requisite to undertaking this unit.

**What will you learn?**
This unit applies to all tourism, hospitality and catering organisations with permanent or temporary kitchen premises or smaller food preparation areas.

This includes restaurants, cafes, clubs, hotels, tour operators, attractions, function, event, exhibition and conference caterers, educational institutions, aged care facilities, correctional centres, hospitals, defence forces, cafeterias, kiosks, canteens, fast food outlets, residential caterers, in-flight and other transport caterers.

Safe food handling practices are based on an organisation’s individual food safety program. The program would normally be based on the Hazard Analysis and Critical Control Points (HACCP) method, but this unit can apply to other food safety systems. It applies to food handlers who directly handle food. People at many levels use this skill in the workplace during the course of their daily activities, including cooks, chefs, caterers, kitchen hands and food and beverage attendants.

**Future pathways**
Managing food venues.

Training is delivered with Victorian and Commonwealth Government funding.

*Eligibility criteria applies*