Food Safety Supervisor Course

Course Delivery:
- Off-Campus
- On Campus

Duration:
4 Hours

Entry Requirement:
SITXFSA101 - Follow workplace hygiene procedures

Nationally Accredited Training
TOID 3957

SITXFSA201 - Participate in safe food handling practices

Most food businesses in Australia have a legal obligation to employ a qualified Food Safety Supervisor on their team. Whether you are a business who needs to meet these requirements, or a food worker who wants to develop new skills and obtain a qualification, then this course is for you. Our course is nationally accredited and covers all of the key skills required to be a Food Safety Supervisor in today's food-handling environment.

FOOD SECTOR | COMPETENCY STANDARD
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Retail - Business such as Supermarkets, Convenience stores, Grocers, Delicatessens. Take away & fast food businesses can be considered either retail or hospitality.
| • SIRRFSA001A 'Apply retail food safety practices'
| • OR both units from Hospitality Sector.

Hospitality - Businesses such as Restaurants, Cafes and Hotels.
Take away & fast food businesses can be considered either retail or hospitality food business.
| • SITXFSA101 - Use Hygienic Practices For Food Safety
| • SITXFSA201 - Participate in Food Handling Practices

Health - Business such as hospitals.
Note: There is a transition of training from the old Health Units to the new health units. Both are acceptable for the Food Safety Supervisor
| • HLTFS207C - Follow basic food safety procedures
| • HLTFS310C - Apply and monitor food safety requirements
| • HLTFS309C - Oversee the day-to-day implementation of food safety in the workplace.

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

To enrol and learn more contact MADEC
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