



## **FOOD SAFETY SUPERVISOR COURSE**

### **SITXFSA001 Use hygienic practices for food safety SITXFSA002 Participate in safe food handling practices**

#### **Course Information**

This course covers two nationally recognised accredited units that are part of the SIT - Tourism, Travel and Hospitality training package. This qualification is designed to develop a set of skills to equip individuals in using hygienic practices and handling food safely during the storage, preparation, display, service, and disposal of food.

This course meets the requirements of The Food Act 2003 (NSW) which stipulates that certain food businesses in the NSW hospitality and retail food service sector have at least one trained Food Safety Supervisor (FSS).

This course includes the required two units of competency to be approved as a Food Safety Supervisor and includes the three key focus areas determined by the Food Authority of:

- safe egg handling
- allergen management
- cleaning and sanitising practices.

It also includes the NSW the COVID-19 awareness for food service information.

#### **Entry requirements**

- There are no qualification or pathway prerequisites to undertake this course.
- Sound basic reading and writing skills are needed. If you have any reading or writing support needs, please discuss with us at enrolment.

#### **Paying for the course**

The College can offer Community Service Obligation funding for this qualification for eligible learners. Please check the student fee with the College.

- For those students who are not eligible for a Community Service Obligation subsidy the course is priced at \$220.
- For information regarding conditions for refunds, please refer to our [Student Handbook on our website.](#)

#### **Learning and Assessment Material**

You will be provided with detailed learning and assessment materials for each unit.

## Course delivery

This course is delivered over one day (8 hours).

## Course packaging rules

Students are required to complete two units

Code	Title
SITXFSA001	Use hygienic practices for food safety
SITXFSA002	Participate in safe food handling practices

The foundation skills unit - FSKRDG07 Read and respond to simple workplace information is also embedded in the learning and assessment.

## Assessment

There are no exams. Your competency (knowledge and skills) is assessed through

- Completion of Written Questions and Answers
- Oral Questions
- Practical demonstration of skills

You are required to be on time to class and attend for the full allocated time.

## Student Support

Under Student Support provisions you may approach the trainer at any time for additional support or discussion, and programmed support may be offered in groups or individually. We also offer a variety of support for people with specialised learning needs. Please let us know if you have any Language Literacy and Numeracy or other needs and we can discuss arrangements to provide you with support in your studies.

If you have any further questions, please do not hesitate to contact the College in (02) 6672 6005 or [reception.mcc@bigpond.com](mailto:reception.mcc@bigpond.com)

For more information go to [Student Information on our website](#)

This training is subsidised by the NSW State Government under the Community Service Obligation ACE program

**Murwillumbah Adult Education Centre Inc.**

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