

COURSE CODE

SITSS00051

COURSE

**Food Safety Supervision**

**ENROL TODAY**

**TAFENSW.EDU.AU or 131 601**

### WHY CHOOSE TAFE NSW?



**Opens career doors.** Our industry relationships lead many students directly into work with a range of employers including agencies, studios, galleries and fashion houses.



**Global prospects.** TAFE NSW graduates possess the technical knowledge, creative-thinking and specialised skills that are highly sought after by employers around the world.



**State-of-the-art facilities.** Purpose-built creative studios and industry standard software mean you will master the same tools of the trade as leading professionals.



**Industry exposure.** TAFE NSW partners with industry to provide you with hands-on experience through networking, sponsor programs, competitions, talks, lectures and other creative industry events.



**Recognised and respected.** TAFE NSW has built its reputation on delivering trusted, industry aligned and nationally recognised training for over 130 years.

# Food Safety Supervision

National Course Code: SITSS00051 | TAFE NSW Code: SITSS00051-V01-20GLI-008

Qualification Level	Statement of Attainment
Study Type	Part Time Day
Course Start Date	16 Mar 2020
Hours Per Week	9
Duration	1 Day
Delivery Locations	Glen Innes Connected Learning Centre
Course Fees	<b>Non-subsidised Prices</b> Full Fee: \$270.00
Course Features	Nationally Recognised Training Non Government Subsidised

## Course Description

A set of skills to equip individuals in hygienic practices and handling food safely during the storage, preparation, display, service, and disposal of food.

### Pathways Information

Achievement of this unit provides credit towards qualifications in tourism, travel, hospitality, events, holiday parks and resorts in the SIT Tourism, Travel and Hospitality Training Package.

### Licensing/Regulatory Information

Certification requirements apply at a state and territory level to individuals involved in food handling or supervision. Certification in some States relies on the achievement of SITXFSA001 Use hygienic practices for food safety and SITXFSA002 Participate in safe food handling practices.

Food safety legislative and knowledge requirements may differ across borders. Those developing training to support the SITXFSA001 and SITXFSA002 units must consult the relevant state or territory food safety authority to determine any accreditation arrangements for courses, trainers and assessors.

## Entry Requirements

When you study with TAFE NSW, we want you to succeed. Entry requirements allow us to make sure that you have the right pre-existing knowledge and skills to achieve your chosen qualification. You will need to provide evidence that you meet the requirements listed in this section.

There are no entry requirements for this qualification

To successfully complete this course, you will need to complete all assessment events.

## Information Sessions and more about the course

INFORMATION SESSIONS

There are no information sessions currently scheduled for this course

### **STUDY COMMITMENT**

This is a blended part time course. You will need to attend approximately 9 hours of class, over 1 day.

Studying at a TAFE NSW Connected Learning Centre means that you don't have to leave your local community to get a first rate education and access elite training, teachers and support services. Connected Learning Centres are custom designed to utilise modern technologies, simulations and virtual reality experiences to offer you a wider range of choices, more accessible, practical training and flexible learning opportunities. Students can access work booths, group learning rooms, a computer hub, print shop, tech-bar, media lounge, and learning support centre and a creative space to work on ideas for the future.

Our Connected Learning Centres will equip you with the skills you need for the jobs you want - in regional NSW, or anywhere in the world. If you would like to explore your local [Connected Learning Centre](#)

### **IS THIS COURSE RIGHT FOR YOU?**

This course offering is designed for people who may be school leavers, unemployed, long term unemployed and for people who may be wanting to change their careers.

### **SERVICES AND STUDY SUPPORT**

There are additional learning and study tools available for this course, including:

- Aboriginal and/or Torres Strait Islander Student Support and Services
- Accessibility and Disability Services
- Personal Counselling
- Vocational Counselling
- Learning Support
- International Student Support
- Scholarships
- Multicultural Support

We offer student services and study support to ensure you can achieve your goals. Learn about TAFE NSW [Student Services](#)

As a TAFE NSW student in this course, you will have access to:

- LinkedIn Learning (formerly Lynda.com)
- Studiosity - online access to a real life tutor
- Easy computing online short courses
- Access to local TAFE libraries

## **Attendance**

This course is currently scheduled at TAFE NSW Glen Innes, Connected Learning Centre on Monday from 8.30am to 5.30pm. This timetable may change and will be confirmed by your teacher.

## **Fee Details**

This training is not subsidised by Government funding. There are no fee exemptions, concessions or subsidies available for this course.

Payment of course fee must be made PRIOR to commencement of learning activity.

### **READ BEFORE YOU ENROL**

Learn about TAFE NSW [Fees](#)

Learn about TAFE NSW [Payment/Funding](#)

## RECOGNITION

Recognition is a process of acknowledging previously completed qualifications, skills, knowledge or experience relevant to your course. This may reduce the amount of learning required, reduce your course fees and allow you to achieve your qualification faster.

Learn about Recognition at TAFE NSW [Recognition](#)

## How to Enrol

Enrolling with us is easy, though the exact process does depend on your course and any prerequisites that go with it. Be sure to read all course information carefully to make sure it is the right qualification, location and study type for you. Enrol and pay online via our secure payment gateway to secure your place. As you progress through the enrolment process you will be prompted to provide additional information.

For further information or assistance, call 131 601.

Find out more about [Applying and Enrolling](#)

## Units

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

## Career Opportunities

This skill set is for food handling personnel or food safety supervisors working in tourism, hospitality and catering organisations with permanent or temporary kitchen premises, and smaller food preparation or bar areas.