



This combined course is designed for all people working in a supervisory role in food operations in the Community and Health Service industries.

(E.g. Child Care, Aged Care, Hospitals, Disability Services, Meals on Wheels etc.)

HLTFSE001 - Follow basic food safety practices

HLTFSE005 - Apply and monitor food safety requirements

HLTFSE007 - Oversee the day-to-day implementation of food safety in the workplace

Course content includes:

- Food handling is carried out according to the food safety program
- Processes or practices which are not consistent with the food safety program are identified and reported
- Corrective action is taken within the level of responsibility, according to the food safety program
- Personal hygiene meets the requirements of the food safety program
- Health conditions and/or illness are reported as required by the food safety program
Clothing and footwear worn is appropriate for the food handling task and meets the requirements of the food safety program
- Handle, clean and store equipment, utensils, packaging materials and similar items according to the requirements of the food safety program
- Identify and correct or report situations or procedures that do not meet the requirements of the food safety program
- Take necessary precautions when moving around the workplace and/or from one task to another to maintain food safety
- Report health conditions and illness as appropriate according to the food safety program
- Handle and dispose of recalled or contaminated food, waste and recyclable material according to food safety program where this is part of work responsibility
- Maintain the work area in a clean and tidy state
- Identify and report signs of pest infestation according to the food safety program
- Legal responsibilities relating to personal hygiene practices and the reporting of illness as required by the food safety program.
- Use and storage of cleaning equipment as required to carry out own work responsibility
- Waste collection, recycling and handling procedures relevant to own work responsibilities
- Identify critical control points for food safety in the food production system and to reflect specific job role and workplace condition
- Correctly identify the biological, physical and chemical hazards for food handling, production, storage and service which apply to the workplace
- Typical recording requirements in relation to food safety according to regulatory standards
- Ensure that personnel in the food area are supported to meet food safety requirements
- Ensure food safety records are complete and meet the food safety program and legal requirements

Students receive a Nationally Recognised Statement of Attainment upon completion of course.



This nationally recognised training meets the requirements of Standard 3 Food handling - skills and knowledge:

- (1) A food business must ensure that persons undertaking or supervising food handling operations have:
 - (a) Skills in food safety and food hygiene matters; and
 - (b) Knowledge of food safety and food hygiene matters, commensurate with their work activities.

How you will be assessed

In class

Your trainer will give you an assessment pack containing a series of short answer questions and case studies to assess your knowledge and conduct a practical skills activity to assess your skills in handling food safely.

Online

Food safety training online has two components: a series of online questions to assess your knowledge and a workplace practical skills assignment. This workplace skills assignment consists of a checklist of tasks you will need to perform and be observed by a suitably qualified 3rd party observer.

Correspondence

Upon enrolment you will receive a training and assessment pack. The assessments consist of a series of short answer questions and case studies to assess your knowledge and a practical skills checklist to be observed by a third party activity to assess your skills in handling food safely.

Who can be an observer?

A 3rd party observer could be a workplace supervisor or team member, this person needs to have a formal qualification equal to or above the level training the student is completing or have significant experience in a commercial cooking environment. The observer will be required to provide evidence such as their Food safety Supervisor certificates or a brief resume detailing their experience in the food service industry.

Pre-requisite

Applicants will need to provide evidence of current employment as a food safety supervisor, by way of job description, CV, additional industry qualifications. This course is not designed for entry level or new comer's to the industry.