



Sandybeach Centre

2 Sims Street, Sandringham VIC 3191
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SITXFSA001A – Implement Food Safety Procedures

Course Objective

This course is for students who already have completed SITXOHSOO2A Follow Workplace Hygiene Procedures and wish to hold the position of Food Safety Supervisor. A Food Supervisor is responsible for monitoring the Food Safety Plan of an organisation. It is also for those working within food preparation areas of hospitals, nursing homes, childcare centres and school canteens. The course will provide information and competencies to identify potential hazards in the workplace. Students will be able to work with the Food Safety Plan and understand and complete the documents required in relation to food safety policies and procedures.

Course Content

Unit of competency covered is:
SITXFSAOO1A Implement Food Safety Procedures from the Tourism, Hospitality and Events Training Package.

Selection Criteria

Pre-requisites are the successful completion of SITXOHSOO2A Follow Workplace Hygiene Procedures (Food Handlers) and a good understanding of written and spoken English.

Access and Equity

The principles of Access and Equity will be applied in the selection of students and in the delivery of the training and assessment service.

Recognition of Prior Learning (RPL)

Sandybeach Centre recognises AQF qualifications and Statements of Attainment issued by other registered training organisations.

You may be eligible for Recognition of Prior Learning or Current Competence if you can demonstrate the required skills and competencies based on any formal or informal education you have completed.

Language, Literacy & Numeracy Support

Sandybeach Centre acknowledges that all vocational education and training includes language, literacy & numeracy tasks. Support may be available to meet course requirements and participants requiring support are encouraged to enrol in our language and literacy classes.

How to Enrol

Enrolments are made direct to Sandybeach Centre.

Course Delivery and Commencement

Refer to Sandybeach Centre Course & Event Guide or the website for dates and times.

Assessment

Assessment is consistent with the Australian Quality Training Framework which covers direct delivery. Assessments will be planned, conducted and validated by appropriately qualified staff.

A written test will be undertaken at the end of the course and assignment work is due no later than 4 weeks after the last session. A Statement of Attainment will be issued after the assignment is received and assessed.

Fees and Charges

Refer to our course guide or website for course fee. The total enrolment fee includes all handouts, manual and assessments. This course is state government funded by ACFE (Adult Community and Further Education).

Refund Policy

Refer to our course guide or website for details under ACFE funded courses.

Employability Skills

Employability Skills are embedded in the training and assessment of national training package qualifications. Information on the Employability Skills relevant to this qualification can be obtained by visiting the following website and keying in the national code for the qualification: <http://employabilityskills.training.com.au>.

Further Study Links

Students who complete this course may choose to continue on with their studies at Sandybeach Centre, enrolling in units from the Tourism, Hospitality and Events Training Package or associated short courses.

Contact:

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