



Sandybeach Centre

2 Sims Street, Sandringham VIC 3191
Telephone: 03-9598 2155 Fax: 03-9598 3917
Email: admin@sandybeach.org.au
Webpage: www.sandybeach.org.au

Food Handlers Course

SITXOHS002A - Follow Workplace Hygiene Procedures

HLTFS207B - Follow Basic Food Safety Practices

Course Overview

This course combines two nationally recognised units of competency from the Tourism, Hospitality and Events Training Package and the Health Training Package:

SITXOHS002A Follow Workplace Hygiene procedures covers requirements for people involved in food preparation and for those working within the hospitality industry.

HLTFS207B Follow Basic Food Safety Practices is the unit recommended by DHS for anyone involved in food preparation in hostels, hospitals, nursing homes, childcare centres or meals on wheels.

Course Content

Topics include: safe food handling and storage practises, personal hygiene, food spoilage, poisoning, pest control, cleaning sanitising and infection control.

Selection Criteria

No formal selection criteria however a good understanding of written and spoken English is required.

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

Course Delivery and Commencement

Part time. This course is offered in two three-hour sessions. Please refer to our website or Course & Event Guide for dates and times.

Assessment

Assessment is consistent with AQTF Australian Quality Training Framework which covers direct delivery. Assessments will be planned, conducted and validated by qualified staff. A written test is included. On satisfactory completion students will be issued with a Statement of Attainment.

How to Enrol

Enrolments are made direct to Sandybeach Centre.

Fees and Charges

Please refer to Sandybeach Centre's website or Course & Event Guide for course fee. The total enrolment fee includes all handouts, manual and assessments.

Refund Policy

Refer to our website or Course & Event Guide for details of our refund policy.

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

On completion of this unit students may choose to continue studies as a food safety supervisor or enrol in the Certificate III in Hospitality at Sandybeach Centre.

Contact:

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