



karen sheldon  
training

# SITSS00069 FOOD SAFETY SUPERVISION SKILL SET

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## ABOUT THIS COURSE

This program provides participants with a set of skills to work hygienically when handling food and supervising the safety of food during its storage, preparation, display, service and disposal.

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.

## DELIVERY & ASSESSMENT

Delivery consists of access to online learning resources which includes theory assessment.

There are also practical assessment tasks to be completed in the learner's place of employment.

Learners will be required to upload short video recordings to demonstrate food safety processes.

**COST: \$250.00 per person**

## RESOURCES

Learners are issued with all required resources for this program. Computer and internet access is required to source information and complete assessments.

## LICENSING / REGULATORY INFORMATION

This course meets the Northern Territory's requirements for each establishment to have a designated food safety supervisor who is required to be certified as competent in this qualification through a registered training organisation.

## ENTRY REQUIREMENTS

There is an online course, I'm Alert, that is to be completed prior to the face-to-face training. You must demonstrate a reasonable level of language, literacy and numeracy. If you have any concerns about the skills required to participate in this course, please contact us and we'll be happy to discuss your situation.

Learners must have access to an operational food preparation or service environment.

Learners must have a Unique Student Identifier (USI).

## SKILL SET INFORMATION

This skill set covers two (2) units of competency:

- SITXFSA005 Use hygienic practices for food safety
- SITXFSA006 Participate in safe food handling practices

## RECOGNITION OF PRIOR LEARNING (RPL) & CREDIT TRANSFERS

Learners can speak to the Training Manager to apply for Credit Transfers and Recognition of Prior Learning.

**Contact: Erin Sheldon 0408 892 814**

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Karen Sheldon Training RTO:70045 partners with Saltbush Training Services to deliver this qualification.

