



FOOD SAFETY – LEVEL 1



SITXFSA001- USE HYGIENIC PRACTICES FOR FOOD SAFETY

This course is designed for all people handling food in the Hospitality or Retail Food industries. If you are working in food preparation, it is strongly recommended that you have at least Level 1 food safety training.

Module undertaken: **SITXFSA001 Use hygienic practices for food safety**

This unit describes the performance outcomes, skills and knowledge required to apply good hygiene practices within a range of service industry operations. It requires the ability to follow predetermined procedures, identify and control simple hazards and take particular hygiene measures to ensure the non-contamination of food and other items that might put customers, colleagues and self at a health risk.

This unit is one of three hierarchical units describing varying levels of participation in food safety processes:

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| SITXFSA001 | Use hygienic practices for food safety |
| SITXFSA002 | Participate in safe food handling practices |
| SITXFSA004 | Develop and implement a food safety program* |

'Very interesting/Well presented'

Course dates & times

Venue: SEAL, 91 Hyland Street, Warrnambool
 Wednesday & Thursday: 17 & 18 January 2018
 Time: 6pm – 9pm

Course Fees

\$120.00

For more information

To enrol in this course or for more information, please contact SEAL or follow these links:

Ph: (03) 5562 6099

Email: reception@seal.org.au

Fax: (03) 5561 2049

Website link: <http://www.seal.org.au>

Enrolment/Cancellation Conditions

Enrolments must be accompanied by full course payment. We accept any of the following forms of payment: Cash/Cheque/ MasterCard/ Visa or EFTPOS. Information on our withdrawal/refund policy will be provided on enrolment. This information is also available at www.seal.org.au