



## FOOD SAFETY LEVEL 2 SUPERVISORS TRAINING



### SITXFSA002 - PARTICIPATE IN SAFE FOOD HANDLING PRACTICES

*This training is designed to teach you how to successfully implement a Food Safety Program together with information on relevant legislation and the Hazard Analysis Critical Control Points (HACCP) tool.*

*Module undertaken: SITXFSA002 - Participate in safe food handling practices*

*When combined with STXFSA001 - Use hygienic practices for Food Safety, this course meets the prescribed certification requirements under Australian State and Territory Food Safety laws.*

*This Level 2 course provides students with the 2nd unit for the Food Safety Supervisor qualifications required in the hospitality industry sector.*

***STXFSA001 is a prerequisite for this course.***

#### Course dates & times

Venue: SEAL, 91 Hyland Street, Warrnambool  
Wednesday & Thursday: 21 & 22 February 2018  
Time: 6pm – 9pm

#### Course Fees

\$180

#### 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](mailto: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](http://www.seal.org.au)