

# USE HYGIENIC PRACTICES FOR FOOD SAFETY

SITXFSA005



This entry level Food Hygiene course will allow staff gain understanding of food hygiene practices. It is an excellent entry level course for all staff handling food. It can be taken as a stand-alone course to meet the Australian-wide legal requirement that all food handlers are trained in food safety, or it can be a stepping stone becoming a Food Safety Supervisor.

Competence in this course as a stand-alone course does **NOT** result in a Food Safety Supervisor certificate. Participants will need to undertake the full Food Safety Supervisor course to receive NSW Food Authority FSS certificate.


## TP TRAINING PTY LTD ENTRY REQUIREMENTS

- Provide one form of photo I.D. (e.g. Passport, Australian driver's licence, proof of age card)
- Adequate literacy & numeracy skills
- Unique Student Identifier (USI) Number

## UNITS OF COMPETENCY

**SITXFSA001** Use hygienic practices for food safety



 1800 577 301

 TP Training

 @tptraining\_\_