

Food Safety Training for Food Handlers / Supervisors

Ensuring ALL staff are trained and competent is one thing but food operators should be regularly checking (self auditing) their procedures to ensure that all food handling practices are indeed preventing food hazards and risks occurring in their business.

All food operators need to have documentation and self-audited food handling procedures (food plan), their nominated food supervisors should hold the necessary qualifications and Implemented and documented the training and assessment of food handling competency for all food handlers working in their business.

This course will cover all these areas:

- Identifying the Food Poisoning Hazards in retail food businesses.
- Identifying the critical control points in the food handling chain.
- Identifying safe and hygienic food handling practices to prevent contamination.
- Identifying how to control bacterial growth.
- Identifying the components of a Food Safety Plan.

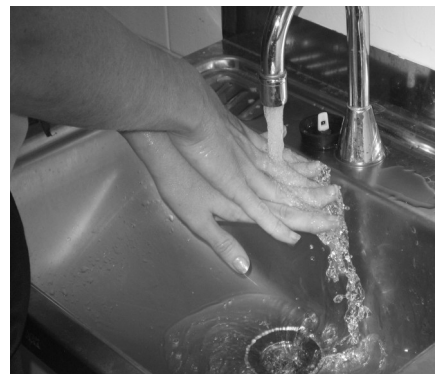
Course participants will be assessed against the performance criteria from 2 units of Certificate II and III in Retail and awarded Statements of Attainment for the following —

SIRRFSA001A - Apply Retail Food Safety Practices
SIRRFSA002A - Monitor Food Safety Program

The course is aimed at all food handlers in Retail Operations, Convenience Stores, Service Stations, small sandwich bars and coffee shops.

Course duration—1 day

To request further information and discuss course availability contact atmp training consultants.



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