

## **Quality On-Line Training**

The Food Safety Supervisor is someone who can supervise food handlers in the business, and make sure they apply correct food handling practices so as to keep food safe.

### **This course is designed for Food Safety Supervisors, proprietors and food handling staff:**

- Chefs, Cooks, Counter Hands, Sandwich Hands, Kitchen Hands
- Food & Beverage Attendants, Sales Assistants
- Permanent and Casual staff – Restaurants, Delicatessen, Café, Coffee Shop, Sandwich Bars
- Take Away food businesses
- Proprietors and Supervisors of food businesses
- Retail Food Businesses
- Food Manufacturers
- Childcare assistant, Canteen Assistants, Aged Care Assistants, Hospital Staff, Nursing Homes.

For more information on the Food Safety Supervisor Requirements please click on the links provided below:

VIC [http://www.health.vic.gov.au/foodsafety/downloads/hs768\\_supervisor\\_web.pdf](http://www.health.vic.gov.au/foodsafety/downloads/hs768_supervisor_web.pdf)  
QLD [www.health.qld.gov.au/ph/Documents/ehu/33038.pdf](http://www.health.qld.gov.au/ph/Documents/ehu/33038.pdf)  
SA <http://www.health.sa.gov.au/pehs/Food/food-handlers.htm>  
FSANZ <http://www.foodstandards.gov.au/thecode/foodsafetystandardsaustraliaonly/standard321/>

Good Food safety practices are essential for any food business, and all food handlers. It is not enough to know the regulations. All food handlers must be trained in Food Safety Legislation. They must understand their role and responsibilities under the food safety program. For more information on food Safety Programs please click on the links provided below:

FSANZ <http://www.foodstandards.gov.au/thecode/foodsafetystandardsaustraliaonly/standard321/>  
ACT <http://www.health.act.gov.au/c/health?a=da&did=10195811&pid=1189556222>  
NSW <http://www.foodauthority.nsw.gov.au/industry/fb-help-food-safety-lans.asp#whenisafoodsafetyprogramneeded>  
QLD <http://www.health.qld.gov.au/ph/documents/ehu/30373.pdf>  
SA <http://www.health.sa.gov.au/pehs/Food/food-safety-programs.htm>  
VIC <http://www.health.vic.gov.au/foodsafety/bus/templates/index.htm>

### **NATIONALLY ACCREDITED UNITS OF COMPETENCY OFFERED INCLUDE:**

#### **Food Processing**

FDFCORFSY2A Implement the food safety program and procedures

Suitable for food product manufacturers including flour mills, canneries, packers, bakers, breweries and wineries.

#### **Retail**

SIRRFSA001A Apply retail food safety practices.

Suitable for supermarkets, convenience stores, grocers, delicatessens, market stall holders, fast food and take away food shops

SIRRFSA2A Monitor food safety program

## **Hospitality**

THHGHSO1B Follow workplace hygiene procedures

THHBCC11B Implement food safety procedures

Suitable for restaurants, cafes, hotels, events organizers, fast food or take away food outlets.

## **Health**

HLTFS207B Follow basic food safety practices

HLTFS310B Apply and monitor food safety requirements

HLTFS309B Oversee the day to day implementation of food safety in the workplace

Suitable for hospitals, childcare centers, nursing homes, hostels and Meals on Wheels services.

[http://www.health.vic.gov.au/foodsafety/downloads/hs768\\_supervisor\\_web.pdf](http://www.health.vic.gov.au/foodsafety/downloads/hs768_supervisor_web.pdf)

The course allows you to learn at your own pace and will teach you about:

- Food legislation
- Food Safety programs (HACCP Based)
- The seven principles of HACCP
- Purchasing and receiving
- Food Hygiene,
- Food Handling and Preparation
- Food Processing
- Food Storage
- Bacteria and food poisoning
- Food contamination
- Temperature control
- Cooking, Cooling and Re-Heating
- Serving and Displaying
- Food Packaging
- Food Transportation
- Cleaning and sanitizing
- Food handling Skills and Knowledge
- Health and Hygiene requirements
- Equipment Maintenance and Calibration
- Using a Thermometer
- Pest Control
- Food Recall
- Record Keeping