

Food Safety for Food Handlers



This short course is for all people who prepare and handle food. We cover the performance criteria from the nationally accredited unit of competency SITXOHS002A Follow Workplace Hygiene Procedures, a unit of competency from the Tourism and Hospitality Training Package SIT07. Participants will learn the skills and knowledge required to prepare and handle food safely as required by FSANZ under section 3.2.2 of the regulation. At the end of the course participants will be able to explain and demonstrate the new Food Laws, food and hazard identification, food safety practices, health and personal hygiene obligations and kitchen hygiene and avoid the penalties issued by the Local Councils.

- Course Dates:** Every Thursday
- Duration:** 1 Day **Time:** 9.15am – 2.30pm
- Cost:** \$95.00
- Venue:** Meet at THINQ Training Suite 304 Level 3, 32 York Street Sydney
- What to wear:** Comfortable Casual Clothes
- What is provided:** Course material and fully operational training venue.
- Bookings:** Phone: 02 9279 3388
Fax: 02 9279 3233
Web: www.thinqtraining.com.au

THINQ Training Trainers

All trainers & assessors employed by THINQ Training involved in nationally accredited training and assessment hold minimal qualification, Certificate IV Assessment & Workplace Training. Each trainer and assessor is a content expert in the field to which they deliver and are encouraged to update and maintain their professional development in accordance with company policy. It is also recommended that students complete Follow Workplace Hygiene Procedures SITXOHS002A.



THINQ Training

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2 minute walk from the Queen Victoria Building end of Town Hall Station. Next door to the Forbes Hotel on the corner of King Street.

