



Use Hygienic Practices for Food Safety

SITXFSA001

This training is required to effectively work or volunteer in a business, sporting club, service club, charity, school canteen, or other organisation involved with food preparation and service.

This unit describes the performance outcomes, skills and knowledge required to use personal hygiene practices to prevent contamination of food that might cause food-borne illnesses. It requires the ability to follow predetermined organisational procedures and to identify and control food hazards.

Your training includes:

How to follow hygienic procedures

- Cleaning practices
- Identifying food hazards
- How to report health issues and risks
- Prevention of food contamination and cross contamination



Course Times: By Arrangement

Duration: 2 hours approx.

Bookings are essential. Call or visit our office for further details.

Investment: \$95* per person (*Concession rates may apply)

Phone: 08 8723 6337

Email: hello@di-monty.com.au

Di-Monty Training Solutions

110A Penola Road, Mount Gambier SA 5290

Delivered in partnership with TIME EDUCATION & TRAINING RTO ID: 40058

