

Cover Your Buns...

Food Safety

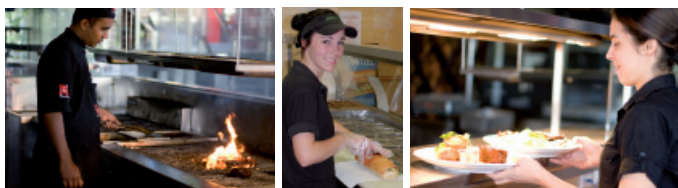
Is The Law!



Food Safety Supervisor Course

Owners of registered NSW food businesses must ensure those who handle food within their business handle foods safely. To ensure this happens, the owner must nominate a Food Safety Supervisor, who has the responsibility of recognising, preventing and alleviating the hazards associated with food handling in your business.

Created to meet Australian legal requirements and provide a comprehensive understanding of Food Safety in the workplace, the Food Safety Supervisor course prepares the student with an extensive understanding of the role a food safety supervisor must play within the workplace.




Training requirements

Each appointed food safety supervisor will need to receive training in certain nationally recognised **units of competency** and hold a food safety supervisor certificate.

The new legislation will require refresher training every 5 years.

Training requirements are:

Food Business	National Competency Code	Competency Title
 NATIONALLY RECOGNISED TRAINING	SITXOHS002A	Follow Workplace Hygiene Procedures
	SITXFSA001A	Implement Food Safety Procedures
	or	
	SIRRFSA001A	Apply Retail Food Safety Practices

Cost: \$220 per person. (MG Trainee Discount Rate: \$120).

To comply: training is delivered on the job or classroom tailored to your needs and assessments include observation, demonstration and written questions. Food Safety learning materials are provided.

Food Safety Supervisor Certificate is issued within 5 days.