



Food Safety Supervisor

Specialist Industry Training

Overview

This program is designed to provide students with the necessary skills and knowledge to perform the role of a food safety supervisor. The Food Safety Act 2006 requires all licensable food businesses to have a Food Safety Supervisor.

Students are required to be working for a hospitality venue and have access to the commercial kitchen located on the premise of their workplace.

Course Outline

- SITXOHS002A Follow workplace hygiene procedures
- SITXFSA001A Implement food safety procedures*

* Pre-requisite unit: *Follow workplace hygiene procedures*

Further Study Opportunities

The units undertaken in this course form part of SIT30707 Certificate III in Hospitality. Upon successful completion of the program, students will be issued with a statement of attainment.

Cost

\$295 per person

Enrol today!

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