



Food Safety Supervisor Refresher

NSW Food Authority has recently developed a refresher course for Food Safety Supervisor (FSS) Certificate holders. FSS certificates are valid for five years from the date of issue. Food businesses will be given 30 days to ensure their FSS representative completes the refresher course and receives a new FSS certificate. During the refresher course you will be assessed via a recognition of prior learning process (RPL) in the current units of competency and complete learning and assessment in the following key areas:

- Allergen management
- Cleaning and sanitising
- Safe egg handling

Course outline:

- An introduction to Food Safety
- Food contamination, hazards and prevention
- Personal Hygiene and responsibilities for food handlers
- Safe food handling procedures
- Food safety programs

Units:

- **SITXFSA001** - Use hygiene practices for food safety
- **SITXFSA002** - Participate in safe food handling practices

Options of Training:

Distance Learning

This course is a mix of a blended delivery including online, practical components and may include face to face training.

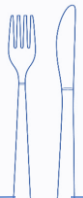
- Course cost: \$125.00 (members) or \$175.00 (non-members)

Ideally the student will have access to a fully operational commercial kitchen and be employed as a food handler or within a food business.

Identification and requirements for online course

You will be required to provide a photocopy of a photo ID certified by a JP and current NSW Food Authority FSS certificate, even if it has expired.

Contact the association on 1300 722 878 for further information or requests for in-house training.



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What will you receive?

You will be issued your Statement of Attainment with the following units and a NSW Food Authority Food Safety Supervisor certificate when deemed competent by the assessor:

- **SITXFSA001** - Use hygiene practices for food safety
- **SITXFSA002** - Participate in safe food handling practices

Note:

An FSS has 'authority' if they hold a position (e.g. shift supervisor, kitchen manager, and head chef) that gives them the power to instruct and supervise others within the food business.

BEFORE YOU BEGIN:

Required documents for enrolment:

Pre-Requisite

You must hold a current Food Safety Supervisor Certificate. If you do not have this then you will be required to complete the full Food Safety Supervisor course.

Online

- Course Registration Form
- Language, Literacy and Numeracy Test (LLN)
- Enrolment Form
- You will be required to provide a photocopy of a photo id such as driver's license or passport and a photocopy of your current Food Safety supervisor certificate, both certified by a JP.

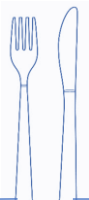
For Further Information:

For more information, contact the Association on 1300 722 878 or visit www.rca.asn.au/training

Training Policies and Procedures

Please refer to the Student Handbook in regards to the following policies and procedures:

- Legislation Policy
- Privacy Policy
- Fair Treatment and Equal Opportunities Policy
- Learning Support Services Policy
- Academic Grievance Policy and Procedure
- Qualification Issuance Policy
- Continuous Improvement Policy
- Fees & Refund Policy
- Incidents Policy and Procedure



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Any complaints

Complaints can be submitted by completing the *Complaints & Appeals Form* and returning to the association by fax at 1300 722 396.