

# Food Safety Supervisor

Restaurant & Catering Industry Association of Australia (**TOID 6868**) are approved by the NSW Food Authority to deliver Food Safety Supervisor training and issue Food Safety Supervisor certificates. The association is running the training over one full day and it covers two units of competence that are nationally accredited for which participants will receive a statement of attainment as well as the Food Safety Supervisor Certificate.

## 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:

### Face-to-face

- Course Duration: 9:00am – 4:00pm
- Course Location: St Leonards, NSW
- Course Cost: \$195.00 (members) or \$245.00 (non-members)

You will be assessed at the end of the course by a fully qualified trainer with current industry experience.

### Online

- Course Duration: Expected duration is 8 hours. You can work at your own pace and save your progress as you go
- Course Cost: \$195.00 (members) or \$245.00 (non-members)

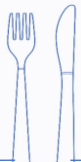
Ideally the student will have access to a fully operational commercial kitchen and be employed as a food handler or within a food business.

### ***Identification and requirements for online course***

You will be required to provide a photocopy of a photo ID certified by a JP.

### **In-house courses**

Restaurant & Catering Industry Association of Australia (**TOID 6868**) can deliver the full course at your premises (minimum of 10 and maximum 15 participants) to cater to your establishment's specific needs at a time that suits you.



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

## 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:

### Face to face

- Course Registration Form
- Language, Literacy and Numeracy Test (LLN)
- Enrolment Form

### Online

- Course Registration Form
- Language, Literacy and Numeracy Test (LLNT)
- Enrolment Form

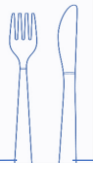
## For Further Information:

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



# Food Safety Supervisor

- Qualification Issuance Policy
- Continuous Improvement Policy
  
- Fees & Refund Policy
- Incidents Policy and Procedure

## Any complaints

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