



Training Unlimited Pty Ltd
RTO ID 20891

SITSS00069

Food Safety Supervisor Skill Set - Perth

SITXFSA005 Use hygienic practices for food safety

SITXFSA006 Participate in safe food handling practices

Course fee - Permanent resident/eligible visas \$81 / Other \$162

Course length - 2 Days (8hr Virtual Classroom & 8hr Face-to-Face Practical)

Course Overview

This course equips individuals with the skills to follow hygienic practices and handle food safely during the storage, preparation, display, service and disposal of food.

According to the Food Safety Information Council, an estimated 4.1 million Australians experience food poisoning each year, with 31,920 cases resulting in hospitalisation and 86 resulting in death.

Food safety breaches can have serious health consequences for customers, while also creating financial and reputational risks for food businesses.

By applying safe food handling and hygiene practices, businesses can reduce the risk of foodborne illness, protect customers and support compliance.

Students must bring their own laptop or computer device. Mobile phones are not suitable. Students make either sausage rolls, pizza, sushi or dumplings for lunch.

Your Course

8hr Virtual Classroom & 8hr Face-to-Face Practical

Complete your theory and computer-based assessments in class with trainer support, then attend one practical day in a simulated kitchen environment.



Skills Gained

- Legislative requirements
- Understanding food safety policies and procedures
- Identifying and controlling hazards
- HACCP
- Personal Hygiene
- ANZFA guide to food safety standards
- Food Safety monitoring

Course Fees

Permanent resident/eligible visa holder - \$81

All other participants - \$162

You may be eligible for state funding (eligibility criteria applies). Tuition fees are indicative only and may vary based on enrolment circumstances. Courses are subject to a \$25 cancellation fee or \$10 rescheduling fee up to 24hrs prior to course start time. Please read the [Refund and Rescheduling Policy](#) for full details.

Your Assessment

There are 3 components to this Food Safety Supervisor program:

- 1 Face-to-face theory training and computer-based knowledge assessments, including multiple choice and short answer questions in classroom.
- 2 In-person practical training in a simulated kitchen environment.
- 3 In-person assessment of both food safety knowledge and practical skills.