



## Safe Food Handling Course



### SITXOHS002A Follow workplace hygiene procedures

<b>Code</b>	1031018
<b>Date</b>	Friday 23 July, 2010
<b>Program</b>	Designed for teachers, kitchen assistants, canteen workers and school volunteers. A hands-on training approach on the principles of food hygiene. Topics covered include: personal hygiene, food hygiene, cleaning and sanitising, pest control, waste management and current food legislation requirements. The assessment on this day involves participation in a practical activity to demonstrate safe food handling skills and completion of written questions. Upon successful completion you will receive a nationally recognised Statement of Attainment for SITXOHS002A Follow workplace hygiene procedures. This unit is a prerequisite for the SITXFSA001A Implement food safety procedures (Food Safety Supervisor) course.
<b>Presenter</b>	Sally Taylor
<b>Time</b>	Registration time: 8:15am Start time: 8:30am Finish time: 4:30pm
<b>Venue</b>	To be advised
<b>Cost</b>	(GST exempt) Members: \$225.00 Non-Members (including school subscriptions): \$300.00
<b>Closing Date</b>	Friday 16 July 2010

**Further information** Contact Sally Taylor [training@hev.com.au](mailto:training@hev.com.au) or 03 9888 2240