



Safe Food Handling Course



SITXOHS002A Follow workplace hygiene procedures

Code	1021010
Date	Tuesday 20 April, 2010
Program	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.
Presenter	Sally Taylor
Time	Registration time: 8:15am Start time: 8:30am Finish time: 4:30pm
Venue	To be advised
Cost	(GST exempt) Members: \$225.00 Non-Members (including school subscriptions): \$300.00
Closing Date	Tuesday 6 April 2010 (school holidays)

Further information Contact Sally Taylor training@hev.com.au or 03 9888 2240