

Handle food in Retail industry



Course Description

It applies to individuals working in roles that involve the handling of food. They operate with some independence under general supervision and guidance from others, and within established organisational policies and procedures and relevant legislative requirements.

Food handlers must comply with the requirements contained within the Australia New Zealand Food Standards (ANZFS) Code (the Code).

Course structure

SIRRFSA001 Handle food safely in a retail environment

Upon successful completion participants will be awarded statement of attainment for all accredited units.

Learning outcome

- Follow food safety program
- Monitor food safety according to organisational processes and document as required
- Record food safety information, including equipment breakdowns, according to food safety program
- Store and handle food safely
- Maintain personal hygiene standards.
- Maintain equipment and work area.

Delivery mode

Face to face
1 day

Fees

Pricing varies based on group size.

