



SITSS00069 - Food Safety Supervision Skill Set

This program is designed to equip participants with the essential knowledge and skills to maintain food safety and hygiene standards in food handling and supervision.

As of December 2023, Tasmanian-based food, catering and retail businesses are required to appoint at least one Food Safety Supervisor (FSS), who has completed training from a Registered Training Organisation (RTO), in two nationally recognised units of competency.

Units of competency:

SITXFSA005 - Use Hygienic Practices for Food Safety

SITXFSA006 - Participate in Safe Food Handling Practices

Individuals involved in food-related activities, such as those in the tourism, hospitality, catering, and retail industries, must have the necessary skills to handle food in a safe and hygienic way, from storage to preparation, display, service, and disposal.

These units equip the food safety supervisor with the necessary skills to manage food in a safe and hygienic way.

Upon completion of the course, participants will receive a Statement of Attainment.

Course Delivery:

Hybrid delivery - Online theory* & 1 x 5 hour workshop:
\$220 per person or
limited funded places available at \$41.58 per person
(eligibility criteria apply):

The Train Now Fund - is funded by Skills Tasmania

Venue: Hellyer College, 41-43 Mooreville Road, Burnie

Thursday February 1st, 9.30AM - 2.30PM

*** online theory must be commenced by January 10th**

For all enquiries, information on funding eligibility & to enrol, please contact Kelsea House on
0448 170 713 or
kelsea.house@workandtraining.com.au

We are based in three convenient locations around Tasmania.

Hobart

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PO Box 447
Moonah TAS 7009

Launceston

26 Elizabeth St
PO Box 5500
Launceston TAS 7250

Devonport

56 Oldaker St
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