



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.

Course schedule:

18
MAY

Time: 9.30am - 2.30pm

Place: 1 Bowen Rd, Moonah

14
SEP

Time: 9.30am - 2.30pm

Place: 1 Bowen Rd, Moonah

Benefits of completion:

It is mandatory for individuals in food-related industries, such as tourism, hospitality, catering, and retail industries, to have the necessary skills and qualifications to handle food in a safe and hygienic way.

These units equip the food safety supervisor with all the skills that employers want to see, from storage to preparation, display, service, and the disposal of food in a safe and hygienic way. Upon completion of the course, participants will receive a Statement of Attainment to display on their CV.

Units of competency:

SITXFSA005 - Use Hygienic Practices for Food Safety
SITXFSA006 - Participate in Safe Food Handling Practices

Course Delivery:

Hybrid delivery - Online theory* & 1 x 5 hour workshop
This training is subsidised by the Department of State Growth, Tasmania. Funded places are limited, subject to availability.

Venue: Work and Training, 1 Bowen Road,
Moonah

* Online theory to be completed prior to the
practical assessment

Contact Work and Training on 6214 5177 to register
your interest.

We are based in three convenient locations around Tasmania.

Hobart

1 Bowen Rd
PO Box 447
Moonah TAS 7009

Launceston

26 Elizabeth St
PO Box 5500
Launceston TAS 7250

Devonport

56 Oldaker St
Devonport TAS 7310