



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:

29
JUNE

Time: 9.30am-2.30pm
Place: 26 Elizabeth St,
Launceston

15
SEPT

Time: 9.30am-2.30pm
Place: 26 Elizabeth St,
Launceston

09
NOV

Time: 12.30pm-5.00pm
Place: 26 Elizabeth St,
Launceston

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, 26
Elizabeth St, Launceston TAS 7250**

*** Online theory to be completed prior to the
practical assessment**

Contact Work and Training on 03 6336 0764 to
register your interest.

We are based in three convenient locations around Tasmania.

Hobart

1 Bowen Rd PO
Box 447 Moonah
TAS 7009

Launceston

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Oldaker St
Devonport TAS 7310

Devonport