

# Food Handler Course - Hospitality

## Course Description

The **Food Handler Course** provides an introduction to safe food handling practices in the hospitality industry. The course content includes:

- personal health and hygiene requirements
- critical temperatures and time limits to keep food safe
- cleaning and sanitising procedures
- safe food handling techniques from receipt of goods through to food service.

## Units of Competency

On successful completion of the course, learners will be awarded a Statement of Attainment for **Nationally Recognised Units of Competency** from the SIT Tourism, Travel and Hospitality Training Package.

Unit Code	Unit Title
<a href="#">SITXFSA005</a>	Use hygienic practices for food safety

Infocus is a Registered Training Organisation, registered with the Australian Skills Quality Authority (ASQA) to deliver Nationally Recognised Training. **RTO No:** 21202.

## Pre-requisite Requirements

There are no pre-requisite requirements for this course.

## Location and Modes of Delivery

This course can be completed via two modes of delivery:

1. Online training – available nationwide
2. Face-to-face training – available on request at your workplace

## Duration and Study Commitment

**Online** students are given 8 weeks to complete the online course at their own pace. The online course is self-directed and may be completed over a number of days or sessions, however students should plan for the following amount of time to complete the learning and assessment tasks within the allocated 8 weeks:

- Online learning and assessment: Approximately 6 hours
- Workplace verification: Takes place when organised by the student with their workplace supervisor. Observations must be made over a number of occasions at work\*.

**Onsite** training can be conducted in your workplace in an intensive 4 hour training session. Where language or literacy support is required, the course is extended to 6 hours. Students will need to organise time to complete their workplace observation with their supervisor after the course date. Observations must be made over a number of occasions at work.

*\*Please contact Infocus Food Safety if you are not currently in a food service workplace.*

## Assessment

Skills and knowledge are assessed via the following methods:

- Multiple Choice Assessment
- Workplace verification: Takes place when organised by the student with their workplace supervisor. Observations must be made over a number of occasions in the workplace, or in a simulated workplace environment\*.

*\*Please contact Infocus Food Safety if you are not currently in a food service workplace.*

Learners must achieve a pass rate of at least 90% to successfully achieve competency. A maximum of three attempts are permitted.

### Resources Required for Workplace Observations

Skills must be demonstrated by the student in their own workplace or a simulated environment that reflects workplace conditions. The workplace verification is to be completed by a suitably qualified supervisor and organised by the learner. Suitable facilities, equipment and resources must be accessible to the learner, including:

- food service and food safety program policies and procedures
- food service facilities, equipment and utensils for handling, storing and disposing of food and beverages, including refrigeration units, sinks, cutting boards, knives, packaging/containers and tongs
- appropriate clean clothing, and covered footwear
- personal protective clothing and wound dressings (e.g. food handler gloves, aprons etc.)
- food and beverages
- cleaning equipment and chemicals
- hand washing facilities including a designated sink, liquid soap, single use paper towels, warm running water
- modelling of industry operating conditions.

## Pathways

This Unit of Competency forms Part 1 of the Food Safety Supervisor Course, also known as the Food Safety Supervisor Skill Set for the Hospitality sector. Students wishing to continue training in food safety can enrol in the Food Safety Supervisor Course (SITSS00017 Food Safety Supervision Skill Set) and advance to Part 2 of the course.

The Unit of Competency completed in this course may provide credit towards qualifications in the SIT Tourism, Travel and Hospitality Training Package, such as Certificate III in Commercial Cookery.

Ensure you discuss pathways with your training provider in case there are credit transfer options available for future study.

## Is this course right for you?

This course is a good introduction to food safety for people employed, or looking for work, as food service workers in the Hospitality sector including restaurants, cafes, bars, clubs, hotels, catering, fast food outlets, kiosks and canteens.

The training is aimed at food handlers who directly handle food or food contact surfaces such as cutlery, plates and bowls during the course of their daily work activities. This includes cooks, chefs, caterers, kitchen stewards, kitchen hands, bar staff, food and beverage attendants, hotel room attendants or front of house staff.

## Language and Literacy Skills

Students need to be able to

- read and comprehend learning materials related to basic food safety and personal hygiene practices
- read and complete a simple multiple-choice assessment task

Language and literacy support may be arranged to assist learners on request. Support can be provided on a fee for service basis or referral may be made for external assistance, e.g. interpreting services.

Please contact Infocus Food Safety if you would like to complete a learning diagnostic tool prior to enrolling in this course.

## Digital Literacy Skills

For students undertaking this course online, the following technology skills are required:

- basic computer skills
- sending/receiving email with attachments
- using a web browser
- finding resources through search engines
- cutting and pasting text
- downloading and installing software
- familiarity with using browser plug-ins/programs (e.g. PDF reader, YouTube etc.)
- using a word processing application, such as Microsoft Word
- experience/familiarity with a variety of file formats such as: .pdf, .doc or .docx
- familiarity with using document scanners to convert handwritten work to a PDF file
- upload files / submit assignments (useful guide for [Downloading and Uploading Files](#))
- be able to follow instructions to learn new technology skills (e.g. following a handout, a step-by-step tutorial, online video help, or access to support to learn necessary skills)

GFC Global provides a range of useful [free tutorials to improve your digital literacy skills](#)

## Fees, Refunds, RPL and RTO Policies

This training is not subsidised by Government funding. **Please see our website for current course fees.**

Before enrolling in a course with Infocus Food Safety, you should read information on our courses, fees and training Policies and Procedures, including Recognition of Prior Learning (RPL). This information is available in our [Student Information Handbook](#).

## Further Information

For any further information about this course, please contact Infocus Food Safety on **1300 818 408** or email [training@infocusfood.com.au](mailto:training@infocusfood.com.au)