



ECB Training Services

RTO Number: 41369

COURSE INFORMATION

SITXFSA001

This unit describes the performance outcomes, skills and knowledge required to use personal hygiene practices to prevent contamination of food that might cause food-borne illnesses. It requires the ability to follow predetermined organisational procedures and to identify and control food hazards.

The unit applies to all organisations with permanent or temporary kitchen premises or smaller food preparation or bar areas.

This includes restaurants, cafes, clubs, hotels, and bars; tour operators; attractions; function, event, exhibition and conference catering; educational institutions; aged care facilities; correctional centres; hospitals; defence forces; cafeterias, kiosks, canteens and fast food outlets; residential catering; in-flight and other transport catering.

It applies to 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, and food and beverage attendants, and sometimes room attendants and front office staff.

SITXFSA002

Safe food handling practices are based on an organisation's individual food safety program. The program would normally be based on the hazard analysis and critical control points (HACCP) method, but this unit can apply to other food safety systems.

It applies to food handlers who directly handle food during the course of their daily work activities. This includes cooks, chefs, caterers, kitchen hands and food and beverage attendants.

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

DURATION

Duration of up to 3 months.

TUITION FEES

Information about fees and charges will be discussed prior to enrolment with you and/or the third party (such as employer) and agreed prior to commencement of the program.

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SITSS00051 Food Safety Supervision



Course Outline

This course SITSS00051 Food Safety Supervision Skill Set contains the two units of competency SITXFSA001 Use hygienic practices for food safety and SITXFSA002 Participate in safe food handling practices will be delivered as a stand-alone units of competency online utilising ECB's online portal.

Rationale and Time Allocation

The course is provided as single units of competency SITXFSA001 Use hygienic practices for food safety and SITXFSA002 Participate in safe food handling practices. The units will be delivered online through our ECB Portal as self-paced whereby skills must be demonstrated via online recordings.

ECB Training Services

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NATIONALLY RECOGNISED
TRAINING



Entry Requirements

There are no entry requirements for this unit, however upon enrolment students must provide 100 Point Identification such as Photo ID and fully complete the LLN threshold test to ensure individuals can complete the unit of competency. In addition, individuals must be over the age of 18 in order to enrol into the course.

Enrolment Requirements

As this unit requires participants to apply and practice their new skills across an organisation, have access to different occupational groups and circumstances, and to base their assessment solutions in a workplace environment, it is strongly recommended that participants are employed or otherwise engaged in a workplace related role.

A USI is a 10-character string unique to students which is needed anytime students undertake nationally recognised training, such as applying into this program. Students can create a USI following the link on how to create a USI:

<https://www.usi.gov.au/students/create-your-usi>.

These units of competency are nationally recognised under the Australian Qualifications Framework (AQF).

Recognition of Prior Learning (RPL)

You may be eligible to apply for RPL/credit transfer if you have evidence of knowledge and skills achieved to meet the unit of competency (i.e Statement of Attainment).

Please make sure to provide the evidence to your assessor in order for us to provide you with a credit transfer for the unit of competency.

Delivery Mode and Assessment

The course SITSS00051 Food Safety Supervision takes approximately 4 days to complete depending on your existing knowledge, however we allow up to 3 months to complete the course to ensure the skills required have been demonstrated. Alternatively, a third-party report can be submitted as evidence demonstrating your skills.

The self-paced delivery method is completed in your own at your own pace and is ideally suited for students wishing to enter the hospitality industry. We provide our students with ongoing support throughout the learning pathway, email, and online platform. ECB has a dedicated learner support supervisor who is able to assist students throughout their learning experience. All course resources are provided via our online platform, hence you may commence once enrolled.

Licensing and Regulation

No licensing, legislative or certification requirements apply to this unit at the time of publication, however In some States and Territories businesses are required to designate a food safety supervisor who is required to be certified as competent in this unit through a registered training organisation.

Food safety legislative and knowledge requirements may differ across borders. Those developing training to support this unit must consult the relevant state or territory food safety authority to determine any accreditation arrangements for courses, trainers and assessors.



