

Food Handling Skill Set (ShortCourse)

COURSE CODE	SITSS00068
LOCATIONS	Warrnambool
STUDY MODE	Short Course
Length	One day
Commencement	Follow the book now button for upcoming dates
Timetable	One, seven-hour class

Course Overview

This section gives you an introduction to what you will be learning in this course, plus course outcomes, career opportunities, and student support.

Introduction

Get qualified to handle food in your food-related business.

Victoria's food industry is strictly governed by a set of regulations, including the Food Act 1984. If you work with food or run a food-related business, this course is designed to give you the knowledge you need to understand the relevant standards and to meet the requirements of the Food Act 1984.

What will I Learn?

- Food contamination (introductory)
- Personal hygiene, food hygiene, cleaning, sanitising and pest control
- How quickly food can 'go off'
- How to deal with danger foods
- How to correctly store food in a bain-marie
- Why you shouldn't refreeze foods
- How long food can stay out of the chiller or fridge
- When you should wash your hands
- Whether your business complies with current healthy regulations
- Whether you can work when you are sick
- What sanitisers are and how you use them
- Hazard Analysis and Critical Control Points (HACCP) Australia – seven key principles

Course Outcomes and Career Opportunities

Successful completion of this course will make you appropriately qualified to work in a food handling environment.

Pathways

Upon successful completion, you'll receive credit and certification for the following accredited unit from SIT30821 - Certificate III in Commercial Cookery.

SITXFSA005 - Use hygienic practices for food safety

After achieving the unit SITXFSA005 Use Hygienic Practices for Food Safety (Safe Food handling short course) learners could extend their skills by enrolling in SITHFAB002 Provide Responsible Service of Alcohol or SITXFSA002 Participate in Safe Food Handling (Food Safety for Supervisors). Learners could progress into SIT30616 Certificate III in Hospitality either as a trainee or on campus or SIT30816 Certificate III Commercial Cookery on campus or apprentice.

Course Requirements

This section gives you an overview of entry requirements, course units and electives, skills recognition, and assessment criteria.

For this course, you will need to:

- provide photo ID to the trainer on the first day of the course
- bring a pen and paper
- wear fully covered shoes and casual clothing.

Units offered

Assessment

This course involves accredited units. You will be required to complete assessment tasks to demonstrate your underpinning knowledge, skills and attributes to meet the course outcomes. A combination of written, oral and practical assessment strategies will be used in either a classroom, online or workplace environment.

Where units require demonstration of skills in a workplace environment, you will have the opportunity to do this either in your own workplace (where appropriate), through a practical placement, or by using one of the Institute's simulated workshops/classrooms. Detailed information about the types, conduct and dates of assessments will be provided in advance. You will also be provided with information about the opportunity for reassessment and appeal.

Fees

This section gives you an overview of course fees, subsidies, and how they can be paid.

Course Fees

Here's an outline of fees and costs associated with your course.

Course Fees	\$200.00
<i>No concession or government funding applies</i>	
Additional course fees	Indicative Course Fee
Course consumable/materials (approximate)	\$0.00

How do I pay for the short course?

Booking your short course is easy and starts online. Once you've completed your online booking, you can choose from the following convenient payment options:

- **Online:** pay securely via our online payment portal.
- **Over the phone:** we will call you to take EFTPOS payment over the phone using your credit or debit card.
- **In person:** visit your nearest campus to pay by card.

- **Authority to Invoice:** if you nominate a third party (such as your employer) to cover your course cost, we will email you an Authority to Invoice form.

Next Steps

Ready to take the next step? Here you can make an enquiry, attend an information session or begin the application process.

How to book for a short course

There are 5 simple steps when booking a short course with us.

1. **Book** – Book online and complete our enrolment details at swtafe.edu.au
2. **Verify** – You will be asked to verify your identity online as part of the booking process.
3. **Pay** – Pay online, in person, over the phone, or request an invoice for third-party payment.
4. **Assessment** – Some courses require a Language, Literacy and Numeracy (LLN) assessment. We'll let you know if it's needed.
5. **Attend** – Once confirmed, we'll email all the course details and any pre-reading required.

If need any assistance with completing your booking, contact our team via the live chat below, call 1300 648 911 or [visit your nearest campus](#).

Careers and Course Advice

Not sure which course is right for you? South West TAFE will help you find your way.

Our Careers Coaches at the [Skills and Jobs Centre](#) is here to support you. Whether you're exploring career options, transitioning from school to the workforce or looking to study after school we're here to help you.

Student Support

As a SWTAFE student, you can access a variety of support services that will enhance your study experience and help you complete your studies successfully. For more information about any of these services, [visit our student page](#).