

Follow basic food safety practices

This nationally accredited unit provides the skills and knowledge required to comply with personal hygiene, maintain food safety, contribute to cleanliness of food handling areas and dispose of food.

Satisfactory completion of assessments during this course will result in a statement of attainment for this accredited unit.

Course inclusions

- Learn about personal hygiene and cleaning practices to prevent contamination of food
- Develop the skills to identify and control food hazards
- Understand relevant food safety laws, standards and codes
- Develop skills using hands-on food preparation techniques

Upcoming Courses

September 2018

Date	Course	Start time	Finish time	Location
Wed 19	Follow basic food safety practices	9:30AM	3:30PM	Corio

December 2018

Date	Course	Start time	Finish time	Location
Wed 12	Follow basic food safety practices	9:30AM	3:30PM	Corio

**For further information
and bookings please contact**

training@genu.org.au or
1300 KTCOURSE (1300 582 687)