

Use Hygienic Practices for Food Safety

This course is a requirement for 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.

Course Units

(SITXFSA001) Use hygienic practices for food safety

Upcoming Courses

December 2018

Date	Course	Start time	Finish time	Location
Tue 04	Use Hygienic Practices for Food Safety	9:30AM	3:30PM	Sunshine
Mon 17	Use Hygienic Practices for Food Safety	9:00AM	4:30PM	genU BARWON - 18th Amendment