

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.

Upcoming Courses

January 2019

Date	Course	Start time	Finish time	Location
Tue 29	Use Hygienic Practices for Food Safety	9:30AM	3:30PM	Sunshine

February 2019

Date	Course	Start time	Finish time	Location
Tue 26	Use Hygienic Practices for Food Safety	9:30AM	3:30PM	Sunshine

March 2019

Date	Course	Start time	Finish time	Location
Mon 18	Use Hygienic Practices for Food Safety	9:00AM	3:00PM	genU BARWON - Manhattan Bar

**For further information
and bookings please contact**

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