

# Mayfield Education

## Food Safety Supervisors Course—1 day short course plus 1 day work visit

<b>Program Code</b>	<b>Start Date</b>	<b>Program Length</b>	<b>Campus</b>	<b>Study Mode</b>	<b>Contact</b>
HLTFS309C/HLTFS310C	Expressions of Interest	1 day inhouse training & 1 day work visit	Mayfield Education Hawthorn	Face to face	(03) 9882 7644

### **COURSE OVERVIEW**

All businesses, including health facilities are to have a formally trained Food Safety Supervisor to oversee the implementation and monitoring of the organisations Food Safety Program. This training is the recognised qualification for the health sector. Designed for: Managers, Supervisors and Owners of food premises who want a Food Safety Supervisors Certificate. This is also suitable for organisers of events where food is served.

### **ENTRY CRITERIA**

#### Course Content

- Food safety legislation
- Introduction to food contamination
- Food hygiene and personal hygiene
- Cleanliness of premises and pest control
- Role and responsibility of a Food Safety Supervisor
- Hazard Analysis and Critical Control Points (HACCP) and writing a Food Safety Program
- Instructing others in and monitoring a food safety program

#### Course Benefits

On completion participants will be able to:

- Comply with the food legislation and ensure food is handled safely in their organisation
- Apply HACCP principles to reduce the risk of food contamination
- Complete a food safety program for their organisation
- Monitor the implementation of the food safety program
- Take corrective action when food is not handled properly
- Instruct others in safe food handling practices

### **TRAINING PROGRAM**

- Oversee the day-to-day implementation of food safety in the workplace (HLTFS309C)
- Apply and Monitor Food Safety Requirements (HLTFS310C)

### **DELIVERY**

1 day face to face at Mayfield Education (time as negotiated) and 1 day work visit for assessment of competence or

1 day in-house training and 1 day work visit for assessment of competence.

### **DATE**

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Complete an application for an expression of interest. Student Services will contact you once course is confirmed.

### **Application Closing Date**

Three weeks prior to course commencement

### **ASSESSMENT**

Students are assessed against specific performance criteria for each unit of study.

- Demonstration of skills during course
- Assessment booklet

### **AWARD**

Nationally Recognised Statement of Attainment

### **LEARNING PATHWAY**

On completion participants will be able to:

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### **FEE**

\$697. Light lunch provided

### **LOCATION**

Hawthorn campus