

Mayfield Education

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

Program Code	Start Date	Program Length	Campus	Study Mode	Contact
HLTFS309C/HL TFS310C	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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- Complete a food safety program for their organisation
- Monitor the implementation of the food safety program
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- Instruct others in safe food handling practices

FEE

\$697. Light lunch provided

LOCATION

Hawthorn campus