



SITSS00051

Food Safety Supervision



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RTO: 22542

Course overview

This course is a skillset in Food Safety Supervising (SITSS00051). If you do not want to complete the skill set, units can be completed individually.

The skill set includes 2 units:

Food Handlers – SITXFSA001 Use hygienic practices for food safety

Food Safety Supervisor – SITXFSA002 Participate in safe food handling practices

Food Handlers Certificate

This is the entry-level certificate for food safety in hospitality. Front-line hospitality staff should hold this certificate, however, it is not mandatory.

This unit describes the performance outcomes, skills and knowledge required to use personal hygiene practices to prevent contamination of food that might cause food-borne illnesses. It requires the ability to follow predetermined organisational procedures and to identify and control food hazards.

The learning content and theory assessment are online and self-paced via our learning management system canvas. You will need to complete practical demonstrations, these can be completed via a video upload or our campus.

Food Safety Supervisor Certificate

This course is also known as your Food safety Supervisors Certificate or Food Handlers Level 2. This is the course you will need to complete to be registered as the Food Safety Supervisor (FSS) in your venue.

Each workplace requires at least 1 Food Safety Supervisor to manage the food safety plan, venue compliance, and be registered with your local council. You will often need to send your local council a copy of your food safety supervisor's certificate.

This unit describes the performance outcomes, skills and knowledge required to handle food safely during the storage, preparation, display, service and disposal of food. It requires the ability to follow predetermined procedures as outlined in a food safety program. Safe food handling practices are based on an organisation's individual food safety program.

The program would normally be based on the hazard analysis and critical control points (HACCP) method, but this unit can apply to other food safety systems.



Delivery and Duration

On average this skill set will take 1 month to complete. The course theory is delivered through self-paced online learning, observations must be completed in a registered food premise, which could be the students workplace or our school 39/617-643 Spencer Street West Melbourne.

Food Handlers – SITXFSA001 Use hygienic practices for food safety

- This unit will be delivered prior to the Food Safety Supervisor unit.
- Complete the Online Assessment
- Demonstrate 3 safe food handling practices. These can be completed via video upload or at our school.

Food Safety Supervisor – SITXFSA002 Participate in safe food handling practices

- Complete Online Assessment
- Complete food safety records and observations relevant to your food safety program. These can be completed in one of four ways:
 - Video upload, or
 - Workplace visit (6 or more students), or
 - Third-Party Report (Your supervisor must hold their Food safety Supervisor Certificate) , or
 - Our school campus.

Tuition Fees

Food Safety Supervision (SITSS00051)

The course fees and costs depend upon whether you are eligible for a Government subsidy, with funds made available by the Victorian and Commonwealth Governments. For more details, visit www.serveitup.com.au/fees-and-funding, or contact our office by phone or email. Using a funded place will affect your ability to access further funded programs.

Job Trainer Initiative	\$0	Standalone Food Handlers	\$60
Skills First Funding Concession	\$20	Standalone Food Safety Supervisors	\$240
Skills First Funding	\$100		
Fee for Service	\$300		

Entry Requirements & Pathways

To complete this skill set students will need:

- Access to a computer and the internet
- Digital skills to complete online assessments and upload files
- Complete a language, literacy and numeracy assessment as part of enrolment to ensure they are capable of completing course requirements, ability to read and comprehend food safety manuals and complete basic documentation
- Access to a registered food premise with a food safety plan if completing video uploads or workplace observations, if students do not have access to a registered food business they can complete their observations at our school

Pathways

After completing this skill set students may wish to undertake a Certificate IV in Hospitality or the Espresso machine Operation Skillset.

Further Information

Student Handbook

View our student handbook on our website for information about; your rights & obligations, fees, payment terms, cancellations, refunds, complaints and appeals, support services and much more.

Recognition of Prior Learning (RPL)

You can ask for your relevant existing skills, qualifications and experience to be assessed and taken into account when your level of competency is being assessed. There will be a cost associated, refer to our statement of fees and charges. RPL is not covered by government funding.

Credit Transfer (CT)

If you have previously completed any of the units that feature in your Serve It Up course, we can give you credit and you will not have to repeat the unit. There is no associated cost but you will need to complete a credit transfer application.

Support Services

We have educational support services available to meet the needs of many different students. This includes specialists that can provide one-on-one support. If you think you require additional support please let us know at enrolment. Or, if during the course you find you need extra help, please talk to your trainer or the office and we will work with you to find the best support options.

Referrals

Third parties may be used to refer students to this course. Registered third parties include Hospo HR, Job Start Australia Recruitment. Third parties cannot confirm enrolment or pre-training reviews or conduct any training or assessment; this is always completed by Serve It Up. If you would like to check their credentials or make a complaint please call the head office on 1300 555 748.

