

## SITXFSA005

### Use Hygienic Practices for Food Safety (Food Handler)

#### ► Qualified

Master the minimum operational National Standards for competencies



#### ► Compliant

Know your individual and employer obligations and liabilities



#### ► Safe

Trained staff are safer operators, more efficient and cost effective.



### Applied for Business

#### Informed Training

Consultation means training that is delivered to meet your company's unique requirements. ATS can deliver a mix of face-to-face, online, blended and practical applications to fit in with how your business works.

Assessing your specific needs, we can arrange training suitable to your operations. Through collaboration, we can also create bespoke training with our in-house writers and developers.

### Applied for Work

#### Industry Expertise

Compliance assurance is important in ensuring that your employees are qualified to apply regulatory requirements and industry best practices.

Our instructors are industry professionals with current, real-world experience in Food Service Industry

### Applied for Skills

#### Real Results

Training incorporates Standards for Food Safety Australia and New Zealand / Food Authority NSW and industry best practices. Your training outcomes should be realistic and measurable.

We don't stop there. ATS defines what must be achieved and monitors how well these outcomes have been delivered.

### Get in touch

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### Applied Approach

#### Program Features

- Blended learning, assessment activities in the workplace, supported by relevant stakeholders
- A delivery model based on project/event management principles to keep student progression on track.
- Multiple exit and entry points to support a flexible format of delivery for student and employer.

#### Student Benefits

- Learning milestones are clear, flexible, and highly organised to support the student experience
- Assessment deliverables are built throughout the program to support confidence and commitment levels of each candidate.
- Students, employers and relevant stakeholders are provided with an annual calendar to organise attendance and workplace support for each program activity.

### Parent Qualification

#### SIT30622 - Certificate III in Hospitality

This qualification reflects the role of individuals who have a range of well-developed hospitality service, sales or operational skills and sound knowledge of industry operations. Using discretion and judgement, they work with some independence and under supervision using plans, policies and procedures to guide work activities.

This qualification provides a pathway to work in organisations such as restaurants, hotels, motels, clubs, pubs, cafés, and coffee shops. This qualification allows for multiskilling and for specialisation in accommodation services, food and beverage and gaming.



## Program Details

### Unit Descriptor

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 unit applies to all organisations with permanent or temporary kitchen premises or smaller food preparation or bar areas.

This includes restaurants, cafes, clubs, hotels, and bars; tour operators; attractions; function, event, exhibition and conference catering; educational institutions; aged care facilities; correctional centres; hospitals; defence forces; cafeterias, kiosks, canteens and fast food outlets; residential catering; in-flight and other transport catering.

It applies to 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.

### Mode of Delivery

- ▶ Blended Learning with assessment activities conducted in the workplace

### Delivery Methods

- ▶ Self-Directed Activities
- ▶ Workplace Support
- ▶ Online Instructor Led
- ▶ Classroom-based
- ▶ Learning and Assessment Support
- ▶ Workplace Application
- ▶ Assessment of Knowledge
- ▶ Assessment of Performance in the Workplace

### Volume of Learning

- ▶ 4 weeks, 24 hours

## Program Fees

\$99.00 per student

## Collaborative Delivery

### ATS Delivery Personnel

- ▶ TAE40116/TAE40122 Certificate IV in Training and Assessment
- ▶ Industry currency and ongoing professional development
- ▶ Industry Content Experts providing specialist delivery or adding value to a program activity

### Client Program Delivery Personnel

- ▶ Program Sponsor/Enterprise Coordinator, Workplace Coach, Team Leader, and/or Manager
- ▶ Committed to workplace support and workplace application activities
- ▶ Workplace experience and/or qualifications in the unit context

## Program Learning Materials

- ▶ Comprehensive Online and Hard Copy course material with modules for each topic.
- ▶ Interactive activities, quizzes, and real-life scenarios to reinforce learning.
- ▶ Industry related handouts summarising key points for quick reference.

## Program Evaluation

ATS refer to the Kirkpatrick Model when evaluating its programs.

It consist of four levels of evaluation: Reaction, Learning, Behaviour, Result. Each successive level of the model represents a more precise measure of the effectiveness of the training program

## Nationally Recognised

Nationally Recognised Training means the course is a program of study leading to accredited vocational qualifications and credentials that are recognised across Australia.

