

## Food Safety Supervisor – Course Description

<b><u>Course details</u></b>	<p>The NSW Food Act 2003 was introduced as a measure for reducing food borne illnesses within the hospitality and retail food industry by improving food handler skills and knowledge. The NSW Food Safety Regulations stipulate that hospitality businesses in NSW need to have a designated Food Safety Supervisor within their organisation. The Food Safety Supervisor is responsible for ensuring that their premises engage in best practices regarding safe food handling.</p> <p>Legislation requires refresher training every five years.</p> <p>This course is for:</p> <ul style="list-style-type: none"><li>• Food Safety Supervisors</li><li>• Chefs</li><li>• Owners/Managers/Supervisors</li><li>• Kitchen Staff</li></ul> <p>To ensure compliance with the Regulations, check if you have the required staff training for your workplace and book a course at our Sydney CBD college.</p> <p>Full details on legislation from Food Authority are available <a href="#">here</a>.</p>
<b><u>Training program</u></b>	<p>All students are required to arrive 30min before the course start time for registration and ID check. Any student who is more than 10min late will not be accepted into the course.</p> <p>This course will provide you with all the skills and understanding needed to be a successful Food Safety Supervisor, including:</p> <ul style="list-style-type: none"><li>• Legislative requirements</li><li>• Understanding food safety policies and procedures</li><li>• Identifying and controlling hazards</li><li>• HACCP</li><li>• Personal Hygiene</li><li>• ANZFA guide to food safety standards</li><li>• Food Safety monitoring</li></ul> <p>This course is delivered over one eight (8) hour session. See what happens in this program through our Vimeo page - <a href="https://vimeo.com/125426723">https://vimeo.com/125426723</a></p> <p>The course takes place on Mondays and we run our courses with small groups so you get the maximum time possible to work on learning, and more importantly, practising your new skills.</p> <p>Students must bring:</p> <ul style="list-style-type: none"><li>✓ Photo identification (licence or a passport)</li><li>✓ Pen and paper to make notes and complete assessment activities</li><li>✓ Comfortable clothing</li></ul> <p>There are 3 components to this program:</p> <ol style="list-style-type: none"><li>1. Theory training in the bar</li><li>2. Practical training in the bar</li><li>3. Assessment for both knowledge and skills</li></ol> <p>This program is available for onsite group bookings if you have the facilities available for us to run the program. If you would like to find out more about this, please <a href="#">contact our team</a>.</p>

# TCP TRAINING

<b><u>Cost &amp; Location</u></b>	<p>The cost for this program is \$190 per person.</p> <p>Course delivered in Sydney for public.</p> <p>If organising a group booking or onsite training, we can facilitate the training nationally.</p>
<b><u>Pre requisites</u></b>	<p>This course combines plain English and questioning to ensure all learners are able to have the best possible chance at comprehending the required knowledge and skills. If you believe you will need assistance due to your Language, Literacy or Numeracy skills, please contact our office on 02 9232 1010 to discuss your training needs.</p>
<b><u>Assessment</u></b>	<p>Students will be assessed during the classroom session. Assessment will confirm knowledge and skills have been achieved to demonstrate competency across the unit.</p> <p>Students are offered multiple opportunities to demonstrate knowledge and skills throughout the program.</p> <p>If a student is not successful in completing all assessments satisfactorily, they will need to rebook the course at the full course fee.</p>
<b><u>Certification</u></b>	<p>Once a competent mark is awarded, learners will be issued with a Statement of Attainment for SITXFSA001 Use hygienic practices for food safety &amp; SITXFSA002 Participate in safe food handling practices. This Units of Competency is Nationally Recognised Training from Tourism, Travel and Hospitality Training Package.</p> <p>Certificates are emailed to students however hard copy is available for additional fee.</p>
<b><u>Recognition of prior learning</u></b>	<p>Students choosing to undertake RPL will need to be sent an RPL guide for their course. To request an RPL guide, please <a href="#">contact our team</a>.</p> <p>In order to be eligible for RPL, the student must demonstrate currency in that particular subject. i.e. a student cannot submit evidence from 5 years prior and request it be applied directly to their new competency. They must show how they have since applied those skills and that they are current, including any practical skills associated to the program.</p>

**Don't wait to book your training, call now on 02 9232 1010, [contact our team](#) or book through our website [www.tcptraining.com](http://www.tcptraining.com)**