



Nepean Industry Edge Training

WE ARE THE TRAINING EXPERTS!

SITXFSA005 Use hygienic practices for food safety (Food Handlers)

This unit provides you with all the skills and knowledge required to start working in the hospitality industry. The Food Handlers session is a half day class that provides you with the practices needed to prevent contamination of food and how to follow standard hygiene procedures.

We provide a warm and welcoming environment where all our trainers are caring and dynamic with extensive industry experience. NIET is a highly reputable and established organisation that focuses on delivering quality training to its students. Through a fun, flexible and supportive learning environment, you will develop the confidence you need.

Over the day you will learn about:

- Hygienic procedures
- Food hazards
- Reporting requirements
- Preventing food contamination
- Food preparation techniques
- Legislation requirements
- Responsibilities and duties



“Very informative. Ash was lovely, smart and knew his stuff. Confidence building and educational”

*Sharon
RSA graduate*

COURSE DETAILS

Available dates:
16 August, 18 October

Food Handlers: 9.00am to 1.00pm

Responsible Service of Alcohol: 1.30pm to 5.30pm

Both sessions: 9.00am to 5.30pm

Cost: \$85 for a single session or \$160 for both

Location: 146 Young St,
Frankston



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As a quality focused and reputable training organisation, our industry connections allow us to train students in current practices, giving our students job ready skills upon course completion. We provide a warm and welcoming environment, and all our trainers are caring and dynamic with extensive industry experience.

Through a fun, flexible and supportive learning environment, you will develop the confidence, skills, and knowledge you need to work in a rewarding career.

Full qualification courses available:

- SIT20316 Certificate II in Hospitality*
- CHC33015 Certificate III in Individual Support*
- CHC30121 Certificate III in Early Childhood Education and Care
- CHC43015 Certificate IV in Ageing Support
- CHC43415 Certificate IV in Leisure and Health
- CHC43115 Certificate IV in Disability*
- CHC43015/CHC43415 Dual Certificate IV in Ageing Support and Leisure and Health
- CHC43115/CHC43415 Dual Certificate IV in Disability* and Leisure and Health
- CHC41015 Certificate IV in Celebrancy



Short courses available:

- SITHFAB021 Provide responsible service of alcohol
- SITXFSA005 Use hygienic practices for food safety
- SITXFSA006 Participate in safe food handling practices
- HLTAID009 Provide cardiopulmonary resuscitation
- HLTAID011 Provide first aid
- HLTHPS006 Assist clients with medication
- VU22962 Support people with disability to use medications
- Manual handling
- Employment and career workshops
- Barista Basics
- Business, customer service and leadership workshops
- We cover all aspects of disability and aged care, such as:
Wound care, PEG feeding, Dementia care, Infection control,
Bowel care, Asthma & Diabetes management, Catheter care, etc.



CONTACT DETAILS

Location: 146 Young St, Frankston

For more information, contact NIET on:

9770 1633

info@niet.com.au

www.niet.com.au

"I had a great experience at NIET. I found all staff from the CEO to administration to our trainer Judy fantastic. I would highly recommend NIET".

**Lucy
Celebrancy graduate**

*All courses listed are current, as on training.gov.au, with the exceptions of the following superseded qualifications: SIT20316 Certificate II in Hospitality, CHC33015 Certificate III in Individual Support, and CHC43115 Certificate IV in Disability.