



WE ARE THE TRAINING EXPERTS!

SITXFSA006 Participate in safe food handling practices (Food Supervisors)

Commonly known as Food Supervisors, this workshop gives participants the skills and knowledge to confidently handle food safety during storage, preparation, display, service and disposal. This course requires students to have SITXFSA001 Use hygienic practices for food safety, as this training is designed for individuals who lead a safe working environment and oversee their organisation's food safety program. This workshop is ideal for food safety supervisors, food service managers, teams and chefs working in a hospitality and retail environment.

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

Course topics include:

- Following food safety programs
- Storing of food safely in the working environment
- Preparation of food
- Providing safe single use items
- Maintaining and overseeing a clean environment
- Disposing of food safely



The program requires a workplace assessment by NIET or a third-party supervisor in your workplace.

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

Sharon – RSA student

COURSE DETAILS

Participants must currently hold SITXFSA001
Use hygienic practices for food safety

Time: 1:30 pm to 5:30 pm, plus an onsite assessment

Date: Please contact us for the date and time
of next course intake

Cost: \$175
\$50 fee for workplace assessment
(if required)

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
Certificate IV in Celebrancy graduate*