



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 SITXFSA005 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 graduate*

COURSE DETAILS

Participants must currently hold SITXFSA005
Use hygienic practices for food safety

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

Available Dates: Regular intakes throughout the year

Cost: \$165
\$50 fee for workplace assessment
(if required)

Location: 146 Young St,
Frankston

