

Food Safety Supervisor (Retail)

Unit of competence

SIRRFSA001 Handle food safely in a retail environment

General information

This course covers the full requirements to be a Food Safety Supervisor in the Retail industry. It takes an in-depth look at what is essential to implementing safe food handling and storage practices and a food safety program within a retail food environment. This course covers how to test for and correct breaches in food safety, understand how to dispose of waste and contaminated goods safely, and how to maintain personal hygiene in a manner appropriate to the workplace. This includes knowing what to do, and what not to do, in the case of illness. This course applies to frontline service personnel involved in preparing, displaying and selling food.

Most state governments require businesses operating with food to ensure they have a certified Food Safety Supervisor, and this course meets this requirement, providing you with the information you need to make sure your food business is compliant.

Course outline

This course is designed for individuals who currently work in the food industry and have at least 6 months industry experience. This is required because as part of the assessment process, a workplace supervisor will need to verify that you can demonstrate the required skills in the workplace. Your course has an interactive learning material, where you will be asked questions along the way to check your understanding. These questions are not part of your formal assessment process. You will also be provided with readings and case studies.

Course information includes;

- Following food safety programs
- Controlling identified food safety hazards
- Storing food safely
- Safe food handling
- Personal hygiene standards
- Maintaining equipment and work areas

Course duration

Please allow approximately eight (8) to ten (10) hours to complete your online training course. From the time of enrolment, you have eight (8) weeks to complete your training course.

Delivery mode

Online

Technical requirements

You need to make sure that you have the following in order to be able to complete the Food Safety Supervisor course;

- A modern web browser updated to the latest version
- An email address
- Adobe flash

Assessment process

After you have completed your learning module, there are some formal assessment activities that you need to complete.

Multiple choice questions

> Straightforward questions where you will have the opportunity to demonstrate your knowledge

Scenario questions

> Apply what you have learnt to a simulated environment by reading case studies and answering related questions

Workplace Observation Report

> There are some things we can't see you doing through your computer, such as washing your hands or wearing the correct clothes for work. We provide an online form that is linked to your course that allows your workplace supervisor to confirm that you can do practical tasks in the workplace. Your supervisor should have at least 12 months industry experience. This report is online, there is no need to download, scan and upload any documents.

Pre-requisites

This course does not require any training prerequisites.

Language, literacy and numeracy

Whilst there are no training prerequisites, there are some requirements around language, literacy and numeracy. In order to complete this course you should be able to perform everyday tasks such as:

- Using an instant messenger tool
- Using email at work
- Responding to customer complaints
- Following a recipe

If you have any concerns about the skills required to participate in this course, please contact us and we'll be happy to discuss your situation.

Statement of attainment

You will be provided with a statement of attainment for the unit that you enrolled in once you have successfully completed your course. This document will be sent within 5 business days of course completion.

Where can I work?

Possible places of employment are listed below.

- Bars, Clubs and Pubs
- Casinos and Gaming Venues
- Hotels and Resorts
- Café and Coffee Shops
- Restaurants
- Event & Conference Centres
- Transport and Distribution Centres
- Delicatessens
- Convenience store or supermarket

Potential career outcomes

Australian Institute of Accreditation cannot guarantee that after completing this course you will gain employment.

- Duty Manager
- Food & Beverage Attendant
- Food & Beverage Supervisor
- Food & Beverage Manager
- Commercial Cook
- Restaurant Manager
- Operations Manager
- Venue Manager

Workplace resources

Skills must be demonstrated in a retail environment. This can be:

- an industry workplace
- a simulated industry environment.

To complete the course, you will need access to the following:

- relevant documentation:
 - current plain English regulatory documents distributed by government regulators outlining key aspects Commonwealth, state or territory and local food safety compliance requirements as relevant to job role
 - organisational food safety program
 - organisational policies and procedures for food safety and hygiene and sanitation practices
 - hazard control measures
 - food safety incident report
 - cleaning and maintenance schedules and safety data sheets for cleaning and sterilising products
- personal protective clothing and equipment:
 - aprons and outerwear
 - food handling gloves
 - correct head and footwear
- cleaning and sanitation materials and chemicals
- a range a food products
- food handling implements
- food storage and display equipment.

Government documentation

View this link to access more specific information regarding this unit of competency

<http://training.gov.au/Training/Details/SIRRFSA001>

Recognition of prior learning

Review our student handbook or Recognition of Prior Learning policy on our website for more information.