

# Food Handling Certificate (Level 1)

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## Unit of competence

SITXFSA001 Use hygienic practices for food safety

## General information

Our Food Handling Certificate (Level 1) course is a nationally accredited online course and is an excellent entry level course for those people starting off in the food industry. Being online, the course can be accessed at anytime and you can complete the course at your own pace. Being a nationally accredited course, your certificate (Statement of Attainment) is valid across all of Australia. This course essentially covers basic information regarding how good personal hygiene practices can prevent contamination of food that might cause food-borne illnesses, making sure you understand your responsibilities as a food handler.

All types of people use these skills in the workplace during the course of their daily activities, including cooks, chefs, caterers, kitchen stewards, kitchen hands, bar and food and beverage attendants and sometimes room attendants and front office staff. Food contamination may result in food-borne illnesses such as food poisoning, salmonella and other health risks. The job of a food inspector and handler plays a vital role in preventing the above mentioned things from happening.

We have created a Food Handling Certificate (Level 1) course specifically to enhance the skills and deepen your knowledge about how to properly handle food and keep it safe from bacteria and germs. In the food industry, good personal hygiene is a must, because dirty hands, strands of hair and saliva may carry viruses or bacteria. A person that directly handles, displays or sells food may unknowingly transmit viruses and bacteria if they do not have proper hygiene or do not know how to handle food. Our online course will educate and help you or your frontline personnel work towards accreditation as a Food Safety Supervisor.

## 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;

- Introduction to food hygiene
- Identification of food hazards
- Food safety risks
- Controlling bacterial growth
- Handling food safely
- Preventing food contamination
- Personal hygiene
- Preventing cross contamination
- Hygienic cleaning practices

## Course duration

Please allow approximately eight (8) to ten (10) hours to complete your online training course. From the time of enrolment, you have six (6) 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. 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

## 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
- Sous Chef
- Executive Chef
- Operations Manager
- Venue Manager

## Workplace resources

Skills must be demonstrated in an operational food preparation area. This can be:

- an industry workplace
- a simulated industry environment.

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

- fixtures:
  - work benches
  - refrigeration unit
  - sink
  - storage facilities
- small equipment:
  - assorted pots and pans
  - containers for hot and cold storage
  - crockery
  - cutlery
  - cutting boards
  - food handler gloves
  - glassware
  - knives
  - packaging materials
  - receptacles for presentation and display purposes
- small utensils:
  - tongs
  - serving utensils
- appropriate facilities for handwashing:
  - designated hand washing sink
  - antiseptic liquid soap
  - single use towels
  - warm running water
- food ingredients and ready to eat food items

- current plain English regulatory documents distributed by the commonwealth, state, territory or local government food safety authority
- Australia New Zealand Food Standards Code
- current commercial food safety programs, policies and procedures used for managing food safety.

### **Government documentation**

View this link to access more specific information regarding this unit of competency  
<http://training.gov.au/Training/Details/SITXFSA001>