

# Food Safety Supervisor

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## Units of competence

SITXFSA001 Use hygienic practices for food safety

SITXFSA002 Participate in safe food handling practices

## General information

Many businesses must nominate a Food Safety Supervisor to ensure all staff have the relevant skills and knowledge to safely handle food in their roles. This course is designed for those supervisors to understand the requirements around handling food safely and how to supervise other staff to do the same. Your dedicated Food Safety Supervisor will learn how to best manage OH&S in the kitchen and ensure strict procedures are in place so that all food served is safe to eat.

Your Food Safety Supervisor course can be accessed 24/7 through a 100% interactive, custom designed online learning portal. You have the ability to engage with interactive learning content and straightforward assessment. You will only be required to answer a multiple-choice quiz and scenario questions, without having the hassle of downloading observation documents, getting them signed in your workplace and re-uploading them again as part of your required assessment. This is because our course has a unique 100% online electronic workplace feedback report, which is generated right from your course page. It really is a true 100% online course, no hidden downloadable documents required, which could save you hours of time!

## 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;

- Food safety programs
- Identification of food hazards
- Food safety risks
- Controlling bacterial growth
- Handling and preparing food safely
- Storing and disposing of food safely
- Preventing food contamination
- Personal hygiene
- 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 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

### **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 unit SITXFSA001, 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.

To complete the unit SITXFSA002, you will need access to the following:

- fixtures:
  - commercial grade work benches
  - refrigeration unit
  - sink
  - storage facilities
- small equipment:
  - assorted pots and pans
  - containers for hot and cold storage
  - crockery
  - cutting boards
  - food handler gloves
  - knives
  - packaging materials
  - receptacles for presentation and display purposes
  - small utensils:
    - tongs
    - serving utensils
  - temperature monitoring device
- 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 national, state, territory or local government food safety authority
- Australia New Zealand Food Standards Code
- current organisational food safety programs, policies and procedures used for managing food safety.

### **Government documentation**

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

<http://training.gov.au/Training/Details/SITXFSA001>

<http://training.gov.au/Training/Details/SITXFSA002>

### **Recognition of prior learning**

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