

Food Handling Certificate (Level 1)

Unit of competence

SITXFSA005 Use hygienic practices for food safety



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Industry Specific



Nationally Recognised



Satisfaction Guarantee



No Hidden Costs



100% Online

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.

Course outline

This course is designed for individuals who currently are or have previously worked in the food industry. This is required because as part of the assessment process, you will need to nominate a Third-Party Observer who will need to verify that you can demonstrate the required skills in the operational food preparation area. 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

The online lessons, multiple choice quizzes and case studies take most people around six (6) to eight (8) hours to complete. The completion of the Third-Party Observation Report and Video Evidence Submissions may add another hour or so to the total time of completion.

However, everyone learns at a different pace. If you've been working in the food industry for years, it's likely you'll already be familiar with much of the course content. If English is not your first language, it may take longer to work through the lessons.

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



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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

Case Study Questions

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

Third Party Observation Report

- > We provide an online form that is linked to your course that allows your nominated Third Party Observer to confirm that you can do practical tasks in the operational food preparation area. Your Third Party Observer should have at least 18 months industry experience. This report is online, there is no need to download, scan and upload any documents.

Video Evidence Submissions

- > Your Performance Evidence submission couldn't be easier. You can submit your assessment by recording yourself completing several straight-forward examples of Food Safety in short, 2 minute smartphone videos, or setup a Zoom with one of our trainers to quickly demonstrate your skills live in less than 20 minutes! **You will need to record these videos in an operational food preparation environment.**

Pre-requisites

This course does not require any training prerequisites.

Language, Literacy and Numeracy (LLN)

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:

- > Bars, Clubs and Pubs
- > Casinos and Gaming Venues
- > Hotels and Resorts
- > Café and Coffee Shops
- > Restaurants
- > Event & Conference Centres
- > Transport and Distribution Centres

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

Potential career outcomes

- > Duty Manager
- > Food & Beverage Attendant
- > Food & Beverage Supervisor
- > Food & Beverage Manager
- > Commercial Cook
- > Restaurant Manager
- > Sous Chef
- > Executive Chef
- > Operations Manager
- > Venue Manager

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Assessment Conditions & resources

Skills must be demonstrated in an operational food preparation or service environment. This can be:

- > an industry workplace; or
- > an industry-realistic simulated environment.

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

- > food handler gloves
- > receptacles for storage and display purposes
- > serving utensils
- > appropriate changing facilities
- > personal protective equipment relevant to job role
- > appropriate facilities for handwashing:
 - designated hand washing sink
 - antiseptic liquid soap
 - single use towels
 - warm running water
- > first aid kit
- > 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 organisational hygiene and food safety policies and procedures.



Government documentation

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

<https://training.gov.au/Training/Details/SITXFSA005>

Recognition of Prior Learning (RPL)

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



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