

Food Safety Supervisor

Unit of competence

SITSS00069 Food Safety Supervision Skill Set:

SITXFSA005 Use hygienic practices for food safety

SITXFSA006 Participate in safe food handling practices



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Industry Specific



Nationally Recognised



Satisfaction Guarantee



No Hidden Costs



100% Online

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 Food Safety 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 Third-Party Observation 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 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;

- > 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

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

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.



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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. 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 seven (7) 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.**

- > This course includes the required two units of competency plus the key focus areas provided by the NSW Food Authority to be approved as a Food Safety Supervisor in NSW. The Key Focus Areas determined by the NSW Food Authority include:

The four key focus areas:

- > Safe egg handling
- > Allergen management
- > Cleaning and sanitising practices
- > Food Act offences

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.

Please note; your Statement of Attainment is not the same thing as the NSW Food Safety Supervisor Certificate. You will receive a digital copy of your Statement of Attainment Certificate via email and a hard copy of your NSW FSS Certificate will be sent to you in the mail via Australia Post.

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 area. This can be:

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

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

- > receptacles for storage and display purposes
- > commercial grade work bench
- > refrigeration unit
- > sink
- > storage facilities
- > food handler gloves
- > serving utensils
- > temperature monitoring device
- > cleaning materials and equipment
- > appropriate changing facilities
- > first aid kit
- > personal protective equipment relevant to job role
- > 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.



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Government documentation

View this link to access more specific information regarding this skill set comprising of two unit of competencies

<https://training.gov.au/Training/Details/SITSS00069>

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

<https://training.gov.au/Training/Details/SITXFSA006>

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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