

# Food Safety Supervisor (Retail)

Unit of competence

**SIRRFSA001** Handle food safely in a retail environment



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Industry Specific



Nationally Recognised



Satisfaction Guarantee



No Hidden Costs



100% Online

## 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 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;

- 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

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

#### Third Party Observation Report

- > We provide an online form that is linked to your course that allows your nominated Third-Party Observer to confirm



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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 nine (9) 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 unit 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
- > Delicatessens
- > Convenience store or supermarket

**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
- > Operations Manager
- > Venue Manager

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## Assessment Conditions & 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 of 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  
<https://training.gov.au/Training/Details/SIRRFSA001>

## 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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