

Venues

-56 Meagher Street, Chippendale NSW 2008

-199 Castlereagh Street, Sydney NSW 2000

-16 Crabbes Street, Willoughby NSW 2068

See our website at www.evolution.edu.au

Price

Food Safety: AU\$50 per person. (Includes GST and booking fee).

Food Safety Supervision: AU\$155 per person. (Includes GST and booking fee).

Price may vary for off-site delivery, please contact us for a quote.

Availability & Duration

Food Safety: Self-paced learning with CD-Rom provided + face to face final assessment.

Food Safety Supervision: Self-paced learning with CD-Rom provided + face to face final assessment.

All materials will be forwarded to you to study up before being formally assessed in a final session.

We operate with a maximum of 25 people in the class and a minimum of 12.

If the minimum number of participants is not reached, you will be contacted in advance by e-mail to offer an alternative date for the class.

2010 Available Dates

Consult our website for availability at www.evolution.edu.au

Participant Dress Code

Casual and comfortable clothing is required.

For More information regarding this course please contact Evolution.

Enrolment

The enrolment form for the courses are available on evolution website at www.evolution.edu.au



Excellence in Hospitality Training



Food Safety

56 Meagher Street
Chippendale NSW 2008

T: 02 9319 3799
F: 02 9319 3788

E: enrol@evolution.edu.au
W: www.evolution.edu.au



Food Safety & Food safety Supervision

Develop skills and increase employment opportunities with Evolutions Food hygiene and Food safety course.

Are you prepared?

Tough new food safety training requirements will be in place from January 1st 2010 in an effort to help safeguard NSW consumers from food borne illnesses.

Why do I need a food safety certificate?

Set yourself apart from the rest in a competitive industry. By simply completing a Food Safety supervision course you will enhance your employment opportunities for your future. Working with food can offer a person a raft of new employment opportunities; we can improve your chances of becoming better equipped by completing the certificates you need with Evolution



Food Safety

SITXOHS002A - Follow Workplace Hygiene Procedures

This unit describes the performance outcomes, skills and knowledge required to apply good hygiene practices within a range of service industry operations. It requires the ability to follow predetermined procedures, identify and control simple hazards and take particular hygiene measures to ensure the non contamination of food and other items that might put customers, colleagues and self at a health risk

Food Safety Supervision

SITXOHS002A - Follow Workplace Hygiene Procedures +

SITXFSA001A - Implement Food Safety Procedures

This unit describes the performance outcomes, skills and knowledge required to handle food safely during the receipt, storage, preparation, display, service and disposal of food within a range of service industry operations. It requires the ability to follow predetermined procedures as outlined in an organisation food safety program.

Course content	Food safety	Food Safety Supervision
Food contamination	√	√
Causes of food poisoning	√	√
HACCP	√	√
Personal hygiene	√	√
ANZFA guide to Food Safety Standards	√	√
Implementing Acts & regulations	√	√
Cleaning, storage & prevention	√	√
Implement procedures for food safety		√
Store food safely		√
Prepare food safely		√
Provide safe single use items		√
Maintain a clean environment		√
Dispose of food safely		√

Personal hygiene practices apply to all personnel operating at all levels within the service industries, such as kitchen hands, cooks, chefs, catering staff, food and beverage attendants, flight attendants, housekeeping and laundry staff, sandwich hands, bakers, cafe and fast food outlet cooking crew as well as sales people and owner-operators of small business catering operations or retail food outlets.



Participants receive a Nationally Recognised Statement of Attainment on the successful completion of the course.

SITXOHS002A - Follow Workplace Hygiene Procedures

SITXFSA001A - Implement Food Safety Procedures



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