



# FOOD HANDLING

## OVERVIEW

Comprising a nationally accredited unit, this short course is for you if you need skills and knowledge to handle food safely. Learn the basics of personal hygiene, safe food storage and handling, cross contamination hazards, and effective cleaning and sanitisation. This course is a requirement for anyone working with food in a hospitality business.

## LEARNING OUTCOMES

- Personal hygiene in the workplace
- Safe food storage and handling
- Cross contamination hazards
- Effective cleaning and sanitisation

## COMPULSORY UNITS

SITXFSA001 Use hygienic practices for food safety

## ASSESSMENT

The assessments will enable students to demonstrate the underpinning knowledge, skills and attributes required to meet the course outcomes. A range of assessment strategies to meet the different needs of students will be selected, including a test and practical demonstration.

## CAREERS

- Kitchen hand
- Kitchen assistant
- Food preparer

## DELIVERY METHODS

- On-campus – The majority of teaching and assessment is conducted on-campus

## LOCATIONS

- McKoy Street, Wodonga Vic (Main campus)

## DURATION

1 day

### DELIVERY SCHEDULE

Date/Time:

- Dates to be advised, 9am-4pm (1 session)

Venue: Building G

### REQUIREMENTS

You must be 16 years or older to complete this course. Students must also wear enclosed shoes, and if you have long hair it must be tied up.

### FEES

Fee For Service \$170.00 (Tuition \$170.00, Materials \$0.00)

### FEES ADDITIONAL INFORMATION

The student tuition fees published are indicative only and can be subject to change given individual circumstances at the time of enrolment.

### HOW TO APPLY

Apply via the 'Apply Now' button in this course information page. If the course is not available for online application, please submit your enquiry via the online form below. Also please feel free to contact our friendly Customer Experience team on 1300 69 8233 or email [info@wodongatafe.edu.au](mailto:info@wodongatafe.edu.au)  
Please note: We reserve the right to close course intakes early. Many courses have limited places and high demand. Early applications are recommended. We reserve the right to cancel intakes and courses if there are insufficient student numbers.

### WHEN YOU CAN ENROL

No course dates are scheduled at this time. Please submit your details via the 'Enquire Now' form to be notified when the next course dates are available.