

Food Safety Supervisor

This 2 day course is designed to meet the learning requirements of:

- **SITXFSA001** Use Hygienic Practices for Food Safety
- **SITXFSA002** Participate in Safe Food Handling Practices
- Local Government Authorities to be an authorised Food Safety Supervisor



They will learn:

- Follow hygiene procedures
- Reporting of health issues
- Preventing cross-contamination
- Implement a food safety program
- How to store food correctly
- Maintain a clean environment
- Basic HACCP program
- Designing a food safety program

Who should do this course?

- Owners
- Managers
- Supervisors