



SITXFSA005 Use hygienic practices for food safety

Course Content	<p>The purpose of this course is to enable learners to develop skills and knowledge required for personal hygiene practices to work in a permanent or temporary kitchen, food preparation station such a café, restaurant, hotel, bar, fast food outlet, cafeteria, inflight service or residential facility.</p> <p>It applies to individuals who perform a range of food handling duties in their daily work activities. The learner may be a chef, cook, kitchen hand, food and beverage attendant, caterer or any food handler position.</p>
Pre-Requisites	Nil
Entry Requirements	No formal entry requirements, however students will be required to complete a Language, Literacy, Numeracy Activity to ensure suitability
Duration	1 Day
Delivery Mode	Classroom Based
Cost	Price available upon request



Enquire about Locations & Course Dates today

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