

How to enrol

For the latest course availability, please visit sprout.edu.au/training or call us on 08 8443 4343

89 Sir Donald Bradman Drive
Hilton South Australia 5033

Telephone 08 8443 4343
training@sprout.edu.au

RTO Code: 452

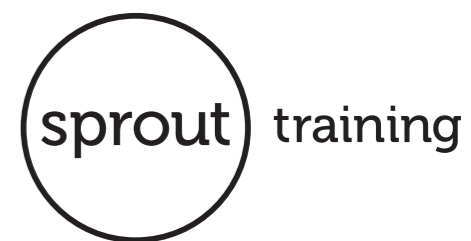
Australian
Qualifications
Framework 



sprout.edu.au/training

COURSE

Course code 10248NAT



Dietary Requirement Awareness and Safety

Learn to safely manage dietary requirements within food preparation environments.





understanding and managing dietary requirements

Is your team fully informed and confident in their ability to manage dietary requirements?

In Australia 24% of the population report food avoidance due to food allergies and intolerance or reasoning's relating to religion, culture, personal preference and health.

This course provides participants with specific knowledge and skills required to safely manage dietary requirements related to food allergies, food intolerances, coeliac disease and religious and personal preferences within the food preparation environment.

Course name:
Course in Dietary Requirement Awareness and Safety

Course code:
10248NAT

DRAAFA001 – Apply awareness of food allergies in food preparation environments

DRAAFI001 – Apply awareness of food intolerances in food preparation environments

DRAARP001 – Apply awareness of religious and personal preferences in food preparation environments

DRAACD001 – Apply awareness of coeliac disease in food preparation environments

Course length:
4 days

All training and assessment will be completed during this time – there will be no homework or post course work to complete. Participants must attend and actively participate over the full duration to maximise course outcomes.

Delivery options:
1 day a week for 4 weeks or 4 consecutive days

Delivery mode:
Face to face including practical and written components

VET FEE-HELP financial support:
not available

Entry requirements:
No specific training, education or experience is required to enrol in this course

Industry:

Anyone involved with food production, food handling or food service. This includes but is not limited to individuals working in:

- Traditional food services for example wait-staff, kitchen hands, cooks, chefs, caterers, bakers, patissiers, venue managers
- Food retail for example retail assistants, sales representatives, flight attendants
- Food manufacturing for example producers, food handlers, delivery drivers, supervisors and managers
- Health establishments for example carers, nurses, menu monitors, chefs, cooks, kitchen hands, dietitians and food service staff
- Education institutions that provide food for example teaching staff, support staff, teachers, cooks and chefs

Course delivery location:

Sprout, 89 Sir Donald Bradman Drive, Hilton SA 5033

Private courses available:

If you work for an organisation or association and would like to offer this course to your staff, alternate course dates and delivery locations around Australia can be arranged. Please contact us on 08 8443 4343 or training@sprout.edu.au to discuss available options.

Course outcomes:

This course will provide participants with the skills and knowledge to:

- Collect and interpret information from consumers about food allergies, food intolerances, coeliac disease and personal and religion-based preferences
- Interpret food labels and select ingredients to accommodate a wide range of dietary requirements
- Clearly and confidently liaise with others involved with food preparation and handling to communicate consumer requirements and preferences

- Access, interpret and apply established organisational procedures for reducing the risk of allergen cross contact
- Apply an awareness of standard procedures for reducing the risk of cross-contact
- Determine processes to be followed in the preparation of food (when organisational procedures are not in place) to limit the risks associated with cross contact and manage consumer dietary requirements
- Source reliable and reputable information about dietary requirements to create and implement food handling and preparation processes when catering to dietary requirement requests
- Use correct terminology related to dietary requirements in discussions with consumers, their guardians or representatives and kitchen staff