






Course in Dietary requirement awareness & safety

11028NAT



STUDY WITH SPROUT!

-  No experience required
-  Face-to-face at Sprout Training
-  3-day course



ENQUIRE NOW!

Sprout Training

RTO CODE: 45247

89 Sir Donald Bradman Drive

Hilton SA 5033

08 8443 4343

training@sprout.edu.au





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24% of Australians report food avoidance due to food allergies, intolerances or reasons relating to religion, culture, personal preference and health.

Core units

- | | |
|-------------|--|
| NAT11028001 | Apply awareness of food allergies in food preparation environments |
| NAT11028002 | Apply awareness of food intolerances in food preparation environments |
| NAT11028003 | Apply awareness of religious and personal preferences in food preparation environments |
| NAT11028004 | Apply awareness of coeliac disease in food preparation environments |

What will you learn?

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.

Who should complete this course?

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

- Traditional food services
- Food retail & manufacturing
- Education institutions
- Health establishments
- Transport services



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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

Delivery mode

Face to face at Sprout Training including practical and written components.

Delivery options

One day per week for three weeks, or three consecutive days

Course duration

The course duration is three days + prereading.

To successfully complete the course, participants must attend all three days. There is no homework or post course work to complete.

Entry requirements

There are no entry requirements for this course.

Learner supplied resources

Learner requires access to a smartphone or a laptop.

2023 fees

Tuition cost \$899

