

Food Handling

SITSS00068



STUDY WITH SPROUT!









ENQUIRE NOW!

Sprout Training

RTO CODE: 45247 89 Sir Donald Bradman Drive Hilton SA 5033 08 8443 4343 training@sprout.edu.au





Skill set Food Handling

SITSS00068



SITXFSA005 Use hygiene practices for food safety

Delivery mode

Face to face at Sprout Training or Online - Participants have up to three weeks to complete the requirements for the course. Online delivery via Sprout training's online learning platform. Practical components will be undertaken in a commercial kitchen.

Course duration

One (1) day.

Entry requirements

There are no entry requirements for this course.

Learner supplied resources

Learner requires access to a laptop or computer.

Statement of attainment

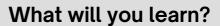
Statement of attainment will be issued for the unit of competency after you complete the unit requirments.

2023 fees

Tuition cost \$140



Sprout Training RTO Code: 45247



This course provides participants with a set of skills to work hygienically when handling food.

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

Pathways

Achievement of this skill set provides credit towards qualifications in the SIT Tourism, Travel and Hospitality Training Package

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