

## Assessment

The assessment methods include:

- Observation of simulated workplace tasks and/or work placement
- Written and oral questioning
- Simulated workplace based Projects
- Role play and case studies
- Others as deemed appropriate

## Employability skills

This qualification incorporates employability skills; skills that apply across a variety of jobs and life contexts and include:

- Communication
- Team work
- Problem solving
- Initiative and enterprise
- Planning and organising
- Self management
- Learning
- Technology



**Bellarine Training**  
& Community Hub

# be food safe



clean.



separate.



cook.



chill



**Bellarine Training**  
& Community Hub

## HOW TO APPLY

Bellarine Training & Community Hub  
1 John Dory Drive, PO BOX 420,  
Ocean Grove, VIC 3226

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[btach.com.au](http://btach.com.au)

Participate in safe food  
handling practices  
(SITXFSA002)

## Course information

This unit describes the performance outcomes, skills and knowledge required to handle food safely during the storage, preparation, display, service and disposal of food. It requires the ability to follow predetermined procedures as outlined in a food safety program.

The unit applies to all organisations with permanent or temporary kitchen premises or smaller food preparation areas. This includes restaurants, cafes, clubs, and hotels; tour operators; attractions; function, event, exhibition and conference catering; educational institutions; aged care facilities; correctional centres; hospitals; defence forces; cafeterias, kiosks, canteens and fast food outlets; residential catering; in-flight and other transport catering.

## Pathways

A pathway for this qualification would be completing a the Food Safety Supervisor (FSS) course or completing the full Certificate II in Hospitality.

## All Welcome

Bellarine Training and Community Hub invites all people from the community to participate in accredited and non accredited courses offered at the Centre including people with disabilities.

### Course structure

Total number of units = 1

1 core units

Nominal hours 15

1 x 7 Hour Session

Core unit

SITXFSSA002

Participate in safe food handling practises

Nominal hours

15

\*Nominal hours indicated above include direct contact, student assessment and preparation, student homework and practice tasks

## Fees and charges

Course Cost	Unfunded
Tuition	\$35.00
Administration	\$45.00
Text Books	\$50.00
Total	\$130.00

Student tuition fees are indicative only and are subject to change given individual circumstances at enrolment. Fees may also change in line with Government fees and charges policy.

