



# IAB84 Food Safety Supervisor Skill Set

National ID: IAB84 | State ID: IAB84

## About this course

**Would you like nationally recognised training in hospitality? NR TAFE has a skill set for anyone wanting to kick-start their career today!**

Operators of registered food businesses must ensure those who handle food within their business handle foods safely. To ensure this happens, the manager/owner must nominate a Food Safety Supervisor, who has the responsibility of recognising, preventing and alleviating the risks associated with food handling in your workplace.

If you work in a commercial kitchen or are just looking to enter the industry this is an excellent qualification to hold.

### **This course covers how to:**

- Understand the obligations of food handlers under current legislation
- Handle and store food safely
- Reduce the risk of food-borne illness (food poisoning)
- Implement procedures for food safety
- Follow all food safety policies and procedures correctly and consistently according to organisation food safety program requirements to ensure compliance of all food handling practices
- Control food hazards at critical control points
- Complete food safety monitoring processes and complete documents as outlined in the food safety program
- Identify and report practices that are inconsistent with the food safety program
- Take corrective actions for incidents where food hazards are unacceptable
- Identify potential hygiene risks


- Implement correct methods of cleaning and sanitising
- Maintain correct standards of personal hygiene for food handlers in your workplace

## Overview

### Semester 2, 2020

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#### 27 - 28 August, 2020

-  Duration: **2 Days**
-  Where: **Broome Campus**
-  When: **Semester 2, 2020**
-  How: **Face-to-face classroom delivery**

## Units

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This is a suggested study plan. North Regional TAFE offers a variety of alternative units, and packaging rules apply to these selections. Your unit options will be discussed with you prior to enrolment.

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## Core

National ID	Unit Title
SITXFSA001	Use hygienic practices for food safety
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SITXFSA002	Participate in safe food handling practices
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## Fees and charges

[Click here to view North Regional TAFE's 2020 indicative fees.](#) These fees are indicative for local students enrolling full-time in Government-funded courses. Fees are calculated based on individual circumstances at the time of enrolment. Concessions for eligible certificate I - IV level courses, annual fee caps and other charges may apply.

For more information, please click [here](#).

### VET Student Loans

VET Student Loans is an income contingent loan support available to eligible students studying a diploma level or above qualification. For more information, please click [here](#).

**Please note, fees are subject to change.**