Food Safety Refresher

Basic Food Safety Practices

Course Description
This session provides an overview of the skills and knowledge required for basic food handling including:
- Personal Hygiene
- Conduct when working in a food service environment
- Basic pest control requirements and
- Basic food disposal requirements

Employment Opportunities
Completion of this refresher training will provide the participant with an update to enterprise requirements and will assist the food business to maintain their accreditation status with regards to the ongoing training of personnel.

Application of Unit
This unit supports the implementation of national and state food safety legislation and regulations and is based on the national Food Safety Guideline Competency Standards

Pre Requisite Units
The pre-requisite competency unit required to attend this training workshop is:
- Food Handlers Certificate

Assessment
Each participant may be assessed by a range of methods including:
- Case Studies and Participation in workshop discussion
- Observation in the workplace where possible
- Written Assessment at the conclusion of the session

Course Delivery
Training is delivered on site at your facility reducing additional travel times for your staff.

This general food safety training workshop is typically delivered in one 2 hour session.

Course Fees
Training fees are calculated per participant and vary according to workshop delivery:
2 Hour Refresher Workshop: $75 pp
(Minimum participation applies): 15 per session

Essential Outcomes
The following Elements will be covered in detail during the training session:
This will form the basis of expected knowledge at the completion of the course:
1. Maintain food safety while carrying out food handling activities
2. Comply with personal hygiene standards
3. Contribute to the cleanliness of food handling areas, according to the food safety program
4. Dispose of food according to the food safety program