

FOOD SAFETY UNIT OF COMPETENCY

HLTFS309B - Oversee the Day-to-Day Implementation of Food Safety in the Workplace and

HLTFS310B - Apply and monitor food safety requirements

Duration:

HLTFS309B 30 hrs (5hrs classroom +25 hrs work placement)

HLTFS310B 40 hrs (5hrs classroom + 35hrs work placement)

Location: Level 1/169 Plenty road, Preston -3072

Purpose: This combined course is designed for all people supervising food operations in the Community and Health Service industries. (E.g. Child care, aged care, hospitals, meals on wheels etc.)

Who should attend: **Food Safety Level 2** is for people who will be the Food Safety Supervisor and who have already completed Food Safety Level 1.

Food sector: Community Service and Health Industries (Including childcare centre, nursing home, hostel, hospital or Meals on Wheels)

Job role: Food safety supervisor

What and who is a Food Safety Supervisor (FSS)?

The Food Safety Supervisor (FSS) is a person nominated by the owner of a food business. The FSS MUST:

- have the knowledge and authority to be able to supervise other people handling food in the business
- know how to identify a hazard
- take reasonable steps to make sure that the food business is free from hazards
- have completed accredited food safety training for the food sector that they are currently working in.

Cost: \$ 250 per unit

Pre-requisite: HLTFS207B Follow Basic food Safety practices

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Australasian Lawrence
Aged Care College PTY LTD
Centre of Excellence in Health Education

Co –requisite: *HLTFS309B - Oversee the Day-to-Day Implementation of Food Safety in the Workplace* is assessed in conjunction with *HLTFS310B - Apply and monitor food safety requirements*

Entry requirements:

- Basic communication skills
- Reading and writing skills

In-Class Training

- Oral Questions
- Interactive discussions
- Group activities
- Explanation of learning or assessment materials.

Assessment:

Assessment tasks include Written answer questions and a demonstration of practical skills which needs to be observed in a workplace environment. These skills need to be observed in the workplace by a third party who either has a food safety qualification OR experience in food preparation