



SITSS00069 – SKILL SET

Food Safety Supervision

Description

A set of skills to equip individuals in hygienic practices and handling food safely during the storage, preparation, display, service, and disposal of food.

These units of competency from the SIT Tourism, Travel and Hospitality Training Package provide a set of skills to work hygienically when handling food and supervising the safety of food during its storage, preparation, display, service and disposal.

Students will be required to source and complete their work placement as part of this course.

Pathways Information

Achievement of this unit provides credit towards a range of qualifications in the SIT Tourism, Travel and Hospitality Training Package.

Target Group

This skill set is for food handling personnel or food safety supervisors working in tourism, hospitality and catering organisations with permanent or temporary kitchen premises, and smaller food preparation or bar areas.

For more information on this skill set, visit: training.gov.au/Training/Details/SITSS00069

Units of Competency

SIRXCEG003 Build customer relationships and loyalty

SIRXCEG002 Assist with customer difficulties



Access this course through the Alffie app

