



SITXFSA001 USE HYGIENIC PRACTICES FOR FOOD SAFETY

This is a 1-day course, delivered from 9:30-3:30 with some light pre reading.

The course includes the following key areas:

- Preventing food contamination
- Following procedures (steps) to make sure food is safe and clean
- Preventing cross contamination
- Reporting safety issues

Suitable for people who are:

- Interested in learning more about cooking and storing food safely
- Seeking work in the hospitality industry
- Selling food to the public

The course costs \$100 per head plus G.S.T

Minimum class size of 8 people

The course can be delivered at our head office or on site

For more information please contact

office@catalysttds.com.au

or

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