# Course Information Sheet

# SITXFSA005 Use hygienic practices for food safety

**Delivered online (Duration 4 hours)**

This unit describes the performance outcomes, skills and knowledge required to use personal hygiene practices to prevent contamination of food that might cause food-borne illnesses. It requires the ability to follow predetermined organisational procedures and to identify and control food hazards.

The unit applies to all organisations with permanent or temporary kitchen premises or smaller food preparation or bar areas.

This includes restaurants, cafes, clubs, hotels, and bars; tour operators; attractions; function, event, exhibition and conference catering; educational institutions; aged care facilities; correctional centres; hospitals; defence forces; cafeterias, kiosks, canteens and fast food outlets; residential catering; in-flight and other transport catering.

It applies to food handlers who directly handle food or food contact surfaces such as cutlery, plates and bowls during the course of their daily work activities. This includes cooks, chefs, caterers, kitchen stewards, kitchen hands, bar, and food and beverage attendants, and sometimes room attendants and front office staff.

Food handlers must comply with the requirements contained within the Australia New Zealand Food Standards Code.

In some States and Territories businesses are required to designate a food safety supervisor who is required to be certified as competent in this unit through a registered training organisation.

## Performance Evidence (Practical Session)

The candidate must show Evidence of the ability to complete tasks outlined in elements and performance criteria of this unit in the context of the job role, and:

- use hygienic food handling practices in line with organisational procedures, including each of the following on at least three occasions:
    - correct hand-washing procedures
    - appropriate use of uniform and personal protective equipment
    - effective personal health and hygiene practices
    - hygienic food service
- use procedures to:
    - report unsafe hygiene practices.

Skills must be demonstrated in an operational food preparation or service environment. This can be:

- an industry workplace; or
- an industry-realistic simulated environment.

Required Resources

Students must have access to a reliable internet connection, as well as a laptop or desktop computer with a functional camera to access the student learning system to complete the training and assessment modules.

Other resources required include:

- Food handler gloves
- Receptacles for storage and display purposes
- Serving utensils
- Appropriate changing facilities
- Personal protective equipment relevant to job role
- Appropriate facilities for handwashing:
    - designated hand washing sink
    - antiseptic liquid soap
    - single use towels
    - warm running water
- First aid kit
- Ready to eat food items
- Current plain English regulatory documents distributed by the commonwealth, state, territory or local government food safety authority
- Australia New Zealand Food Standards Code
- Current organisational hygiene and food safety policies and procedures.

***Recommended Resources***

Students are recommenced to have a hair net if you have long hair