RTO 88118

Food Safety Supervisor: (accredited)

Program Outline	This program is for those businesses that own, operate or manage food service retail business. NSW legislation now requires certain businesses, who process and sell food that is ready to eat, potentially hazardous foods, and not sold and served in its packaging to appoint a qualified Food Safety Supervisor. Ensure **compliant and safe food handling practices** in your food business, and ensure you meet the NSW and other state legislation by completing your **Food Safety Supervisor (FSS)** training with Correct Training Systems food industry specialists, approved to train and assess the Food Safety Supervisor program by the NSW Food Authority.
Course Outcomes	This one day will provide you with the knowledge and the skills to recognise, control and monitor the hazards associated with food handling at your premises. On completion of this program, you will be able to: • Comply with Food Safety Principles and the Law • Identify requirements of a suitable food safety program. Follow the food safety program, completing food safety documentation, recording and reporting • Store and handle food products safely • Identify and demonstrate appropriate food safety policies and procedures correctly in relation to critical control points and effective control of food safety hazards within the business including receival, storing, preparing, displaying, disposing of food, and corrective action to for potentially unsafe food conditions. • Apply and maintain personal health, hygiene standards • Maintain work area and equipment in a clean and sanitised state. • Monitor food safety systems within the business and contribute to improvements. • Apply the NSW Food Authority focus areas -Allergen management -Safe use of raw egg products -Cleaning and sanitizing -Food Act 2003 Offences
Program Content	Food Safety Essentials: Food Safety Supervisor SIRRFSA001 Handle food safely in a retail environment
Delivery Guide	Program delivers the content in one day, face to face training, guided by a food safety consultant and qualified trainer. The experienced food safety trainer, who is familiar with retail food safety program requirements, will explain the procedures and legislation relevant to handle food safely in your retail environment. Students will complete short assessment tasks in class and a work based application. In class assessment work will include a quiz, short questions and answers, activities, case study test. Assessment after the training includes completion of workplace monitoring records and a food safety workplace report. Students will require access to food retail workplace with an established food safety program and any associated PPE equipment. • The successful completion of the program, and all assessment tasks, will result in the participant being issued a Statement of Attainment for *SIRRFSA001 Handle food safely in a retail environment* Correct Training Systems will also issue each successful participant with NSWFA Food Safety Supervisor Certificate (valid for five years from the date of issue) for those working in NSW. • Alternatively, students can opt for a Certificate of Participation for attending the program. This program may also contribute to part of a HACCP or food safety awareness program, or other recognised qualification such as Certificate III in Hospitality.
RPL	NSW Food Authority has specific arrangements in place for RPL. Alternatively, please contact Correct Food Systems to discuss RPL arrangements for this unit or recertification training.
Dates	**One Day Program** 9am-5pm at your workplace. Please check our website correcttraining.com.au
Venue	**Training conducted at your workplace** **Alternatively at Training Rooms 410 Elizabeth St, Surry Hills.** (2 minutes walk from Central Railway Station, Devonshire St exit)
Cost	**$230 per person, including NSW Food Authority FSS Certificate ($30) GST exempt** Terms and conditions outlined on Correct Training Systems course registration form/ website **Phone:1300 769 937 for bookings or further information**

NATIONALLY RECOGNISED TRAINING