

Food Safety Level 2

SITXFSA201 - Participate in Safe Food Handling Practices

This course is for all people supervising food operations in the Hospitality or Retail food industry sectors; as well as:

- Those who wish to be the Food Safety Supervisor and supervising workers in any state/territory; and
- Those required to implement a Food Safety Program.

Pre-Requisites – SITXFSA101 Use Hygiene Practices for Food Safety

Course content includes:

- Food safety hazards are identified, monitored and controlled as required by the Food Safety Program.
- Food safety information is recorded to meet requirements of the food safety program
- Processes or conditions which could result in a breach of food safety procedures are identified and reported.
- Identify and monitor food safety hazards as required by the food safety program which may include methods such as visual inspection, sampling and testing
- Record results of monitoring and maintain records as required by the food safety program
- Report practices or processes in own work that could result in unsafe food
- Follow procedures to identify, separate and report product which is or may be non-conforming and/or implement other necessary corrective action within level of responsibility
- Participate in investigating and reporting on unsafe food as identified by internal monitoring and/or customer complaints

Students receive a Nationally Recognised Statement of Attainment upon completion of course.

How you will be assessed

- Online assessment questions.
- 3rd Party workplace skills appraisal

3rd Party workplace skills appraisal is a downloadable assessment that is designed to assess your practical skills. This assessment requires you to have a third party observer. This can be someone with a food safety qualification equal to, or above, the level of your training OR a person who has a number of years of food preparation experience.

This person will observe and record you doing/demonstrating/explaining a number of tasks. HIA remains the assessor. Your certificate will not be sent to you until you have completed the workplace skills appraisal.

Technical Course Information

This unit has application to hospitality, commercial catering and retail venues where food is stored, prepared, displayed, served and disposed of. It applies to venues that operate a permanent or temporary kitchen or smaller food preparation area, including restaurants, cafes, clubs, hotels, attractions, events and conference venues, fast food restaurants, retail food outlets such as sandwich shops and food court outlets. It would apply to tour operators involved in the preparation and service of food at temporary sites.

This unit applies to frontline operational personnel who work under supervision and guidance and operate within predefined organisational food safety procedures. This function is undertaken by a diverse range of people, such as cooks, chefs, catering staff and kitchen hands, food and beverage attendants, cafe and fast food outlet cooking crew and sales people, and owner-operators of small business catering operations or retail food outlets.

Elements and Performance Criteria

ELEMENT	PERFORMANCE CRITERIA
1. Follow food safety program.	<p>1.1 Access and use relevant information from organisational food safety program.</p> <p>1.2 Follow <i>policies and procedures</i> in food safety program.</p> <p>1.3 Control <i>food hazards</i> at <i>critical control points</i>.</p> <p>1.4 Complete <i>food safety monitoring</i> processes and complete documents as required.</p> <p>1.5 Identify and report non-conforming practices.</p> <p>1.6 Take corrective actions within scope of job responsibility for <i>incidents</i> where food hazards are not controlled.</p>
2. Store food safely.	<p>2.1 Select food storage conditions for specific <i>food type</i>.</p> <p>2.2 Store food in environmental conditions that protect against contamination and maximise freshness, quality and appearance.</p> <p>2.3 Store food at controlled temperatures and ensure that frozen items remain frozen during storage.</p>
3. Prepare food safely.	<p>3.1 Use cooling and heating processes that support microbiological safety of the food.</p> <p>3.2 Monitor food temperature during preparation using required temperature measuring device to achieve microbiological safety.</p> <p>3.3 Ensure <i>safety of food prepared, served and sold to customers under other conditions</i>.</p>
4. Provide safe single use items.	<p>4.1 Store, display and provide single use items so they are protected from damage and contamination.</p> <p>4.2 Follow instructions for <i>items intended for single use</i>.</p>
5. Maintain a clean environment.	<p>5.1 Clean and sanitise equipment, surfaces and utensils.</p> <p>5.2 Use appropriate containers and prevent accumulation of garbage and recycled matter.</p> <p>5.3 Identify and report <i>cleaning, sanitising and maintenance</i> requirements.</p> <p>5.4 Dispose of or report chipped, broken or cracked eating, drinking or food handling utensils.</p> <p>5.5 Take measures within scope of responsibility to ensure food handling areas are free from animals and pests and report incidents of animal or pest infestation.</p>
6. Dispose of food safely.	<p>6.1 Mark and keep separate from other foodstuffs any <i>food identified for disposal</i> until disposal is complete.</p> <p>6.2 Dispose of food promptly to avoid cross contamination.</p>