



FEE FREE

This course is subsidised by the Department of State Growth, Tasmania under the 2025 Job Seeker Fund.

SITSS00069

Food Safety Supervision Skill Set

Become a qualified food safety supervisor

What you'll learn

Core learning

- Personal hygiene and hand washing
- Using Personal Protective Equipment (PPE)
- Identifying high-risk foods and high-risk customers
- Safe food storage and waste disposal
- Single-use item protocols
- How to implement food safety programs

Practical, hands-on learning

- Cook a simple dish (e.g. BLT sandwich) from start to finish
- Perform temperature checks
- Demonstrate donning and doffing of PPE
- Real-life activities and hygiene procedures

Units

- **SITXFSA005** Use hygienic practices for food safety
- **SITXFSA006** Participate in safe food handling practices



Expert Trainers

Learn from seasoned hospitality professionals, including chefs, caterers, and venue managers with industry experience.

Ready to start? Contact us today

1800 773 338

support@asuria.com.au

asuria.com.au/training

ASÜRIA

ASSURED PEOPLE SERVICES

RTO Code 21912