

# FOOD SAFETY SUPERVISION

SITSS00051

The NSW Food Authority's FSS program was established to help reduce foodborne illness in the hospitality and retail food service sectors in NSW by improving food handler skills and knowledge.

This course is designed for supervisors to understand the requirements around handling food safely and knowing how to supervise other staff to do the same. Staff who want to be a Food Safety Supervisor will learn how to best manage OH&S in the kitchen and ensure strict procedures are in place so that all food served is safe to eat. This course should be completed by people in the Hospitality and retail food service industry who want a course that provides them with knowledge that is directly transferable to their workplace.

## TP TRAINING PTY LTD ENTRY REQUIREMENTS

- Provide one form of photo I.D. (e.g. Passport, Australian driver's licence, proof of age card)
- Adequate literacy & numeracy skills
- Unique Student Identifier (USI) Number

## UNITS OF COMPETENCY

- |            |   |
|------------|---|
| SITXFSA001 | Use hygienic practices for food safety      |
| SITXFSA002 | Participate in safe food handling practices |



Sample of a Food Safety Supervisor certificate issued by NSW Food Authority



1800 577 301

TP Training

@tptraining\_\_