

SITSS00069 Food Safety Supervision Skill Set

Skill Set Code and Title	SITSS00069 Food Safety Supervision Skill Set
Skill Set Description	A set of skills to equip individuals in hygienic practices and handling food safely during the storage, preparation, display, service, and disposal of food.
Skill Set Units of Competency	SITXFSA005 Use hygienic practices for food safety SITXFSA006 Participate in safe food handling practices
Licensing/Regulatory Information	Certification requirements apply at a state and territory level to individuals involved in food handling or supervision. Certification in some States relies on the achievement of specific units of competency relating to food safety. Food safety legislative and knowledge requirements may differ across borders. Those developing training to support specific units of competency must consult the relevant state or territory food safety authority to determine any accreditation arrangements for courses, trainers and assessors.
Entry Requirements	Applicants must be 18 years and above.
Total Number of Units to be Awarded Skill Set	02
Accreditation Document Awarded	Statement of Attainment (SoA) - Food Safety Supervision
Link to Skill Set packaging rules	The latest release of the skill set and packaging rules can be found at the following link - https://training.gov.au/Training/Details/SITSS00069 The latest release of the unit of competency can be found via the following links - https://training.gov.au/Training/Details/SITXFSA005 https://training.gov.au/Training/Details/SITXFSA006
Pathways	Achievement of this unit provides credit towards a range of qualifications in the SIT Tourism, Travel and Hospitality Training Package.
Facilities, Resources and Training Locations	Corporate Head Office - Level 09, Suite 25, 401 Docklands Drive, Docklands, Melbourne, Victoria Lygon Campus - 390A Lygon Street, Brunswick East, Melbourne, Victoria
Tuition Fee	\$150.00 (AUD)