



Food Safety Supervisor



Mission Australia
Training Institute

COURSE TITLE: Implement Food Safety Procedures - Retail and Hospitality*

DURATION: One day

COST: \$220▼

Mission Australia Training Institute is currently offering a one day course in 'Implementing Food Safety Procedures' – the required training necessary to become a Food Safety Supervisor.

Under the Food Act 2006, all licensable food businesses are required to have a Food Safety Supervisor. Persons seeking to become a Food Safety Supervisor are required to either undertake the training required or to have a 'recognition of prior learning' assessment undertaken to determine if previous qualifications or learning is considered equivalent to the required competencies.

Supervisors are required to update these competencies and to ensure food businesses comply with the requirements. The Minister for Health is committed to an enforcement amnesty on these provisions until 1st July 2008.

The course will include:

- THHGHS01B Follow workplace hygiene procedures
- THHBCC11B Implement food safety procedures; OR
- WRRLP6C Apply retail food safety practices

Plus:

- Review of the principles of the Hazard Analysis Critical Control Point (HACCP)
- Leadership skills and knowledge in supporting day-to-day implementation of the food safety and quality programs in the work area, as well as supporting others to implement the requirements of the food safety and quality procedures.

All resources will be supplied by Mission Australia Training Institute (with inclusion of handouts and workbooks).

Don't miss this opportunity places are limited call today on 1300MPOWER (1300 676 937).

* Reference Food Industry fact sheet 18
▼ Group discounts may apply

1300MPOWER (1300 67 69 37)