



Fact Sheet

# FOOD SAFETY

## Short Course **SITXFSA005** - Use hygienic practices for food safety

### Overview:

This Nationally Accredited course covers the skills and knowledge required to use personal hygiene practices to prevent contamination of food that might cause food-borne illnesses.

This course provides a nationally recognised certificate allowing you to work in the hospitality and retail sectors. It is also the entry level food safety course for the following industries, restaurants, cafes, clubs, hotels, and bars; tour operators; attractions; function, event, exhibition and conference catering; educational institutions; aged care facilities; correctional centres; hospitals; defence forces; cafeterias, kiosks, canteens and fast-food outlets; residential catering; in-flight and other transport catering.

This Food Safety course covers the skill and knowledge requirements common to all States and Territories. However, some legislative requirements and knowledge will differ across borders.

### You will learn about:

- The obligations of food handlers under current legislation
- The correct ways of food handling and storage
- Potential hygiene risks
- Correct methods of cleaning and sanitising
- Correct standards of personal hygiene for food handlers
- How to reduce the risk of food-borne illness (food poisoning)

### Course Duration:

- **Tuesday (Induction and enrolment)**
- Time: 9:00am - 12:00pm
- **Wednesday and Thursday (Training)**
- Time: 9:00am - 3:00pm

### Course Location:

NJL Parent Pathways Office - 4/17 Edith Street, Innisfail



3 days



\$150



Classroom  
delivery



National Joblink  
RTO Code 60156

### FOR MORE INFORMATION

Contact National Joblink



training@njl.org.au



(07) 4027 6715



4/17 Edith St, Innisfail

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## Course Material:

You will be provided with all course material needed to complete the certificate by NJL. No additional costs are involved.

## Dress Requirements:

Neat clean clothes, tied back hair, closed nonslip shoes, long pants.

## Entry Requirements

You will need a functional level of literacy and numeracy skills to be able to read work documents, complete forms and do basic calculations.

You will be required to undertake a language literacy and numeracy evaluation as part of the enrolment process.

## Delivery Methods

- Training will be face to face with an experienced hospitality trainer.
- You will be required to participate in practical activities on a daily basis at NJL Parent Pathways Office at 4/17 Edith Street, Innisfail.
- You will be required to complete self-paced study of up to 4 hours per week.

## Award

You will receive a Nationally Accredited Statement of Attainment on completion of the course.

## How will you be assessed?

Assessment methods will include knowledge assessments, and demonstration observations.

## Units to be completed:

SITXFSA005 - Use hygienic practices for food safety

**Full details on this qualification can be found at:** <https://training.gov.au/Training/Details/SIT20322>

**For all further information please refer to the NJL Learner Handbook which will be made available to you on course application.**

**To find out more contact your local NJL office or visit [www.njl.org.au](http://www.njl.org.au)**

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