



## SITXFSA001 Use hygienic practices for food safety

<b>Course Content</b>	<p>The purpose of this course is to enable learners to develop skills and knowledge required for personal hygiene practices to work in a permanent or temporary kitchen, food preparation station such a café, restaurant, hotel, bar, fast food outlet, cafeteria, inflight service or residential facility.</p> <p>It applies to individuals who perform a range of food handling duties in their daily work activities. The learner may be a chef, cook, kitchen hand, food and beverage attendant, caterer or any food handler position.</p>
<b>Pre-Requisites</b>	Nil
<b>Entry Requirements</b>	No formal entry requirements, however students will be required to complete a Language, Literacy, Numeracy Activity to ensure suitability
<b>Duration</b>	1 Day
<b>Delivery Mode</b>	Classroom Based
<b>Cost</b>	Price available upon request



**Enquire about Locations & Course Dates today**

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