Prepare Food Safely

Complete the accredited ‘SITXFSA001 Use Hygienic Practices for Food Safety’ course with our support. This course includes the practical Food Safety Supervisor sign-off requirements of the SITXFSA001 accredited course.



A course to develop your skills to:

- Gain an understanding of practical food-handling practices and the required practical experience in the kitchen
- Prepare and store food correctly
- Learn the personal hygiene practices all food handlers preparing food know and put into practice

The Commonwealth Department of Education, Skills and Employment endorses this course which counts towards Workforce Australia mutual obligations and points targets, including for Centrelink payment recipients.

Learn Local | Skills for study work and life

NEIGHBOURHOOD CENTRE BALLARAT

We enrich our community by providing opportunities for you to connect, participate and learn in a safe and inclusive space.

This course is 5 sessions of 3 hours.

As a registered Learn Local, we help you return to study, become work ready, improve your skills or learn something new. We do this by providing education and training programs designed to meet your learning needs. The tuition fees for this training course are funded by the Victorian government ACFE Board. Fees associated with all classes will be advised prior to enrolment.

Find out more about our courses by scanning the QR code to visit our website.

Find us at the
Ballarat South Community Hub

11 Tuppen Drive, Sebastopol

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