



CFT International P/L
PO Box 249, Warburton, Vic, 3799
1300 665 633
RTO 21120 ACN 089 626 504



Food Safety Level 2

What course do you need to do? (Please select which code you need on your certificate)

Hospitality - for those people working in (or looking for work in) cafes, restaurants, school canteens, sporting clubs, supermarkets, retail outlets. **(SITX units)**

Community and Health Services - for those working in (or looking for work in) aged care (hostels and nursing homes), hospitals, childcare centres and Meals on Wheels services. **(HLT units)**

Food Processing – for those people working in (or looking for work in) manufacturing or packaging foods industries, such as Flour mills, canneries, dried food packers, bakers, breweries **(FDF units)**.

Pre-requisite:

To be the Food Safety Supervisor you need to have both a level 1 and a level 2 qualification.

Codes for Food Safety Level 2

\$115 - Hospitality - SITXFSA001A – Implement Food Safety Procedures

\$180 - Health & Community Services - HLTFS309B – Oversee the Day-to-Day Implementation of Food Safety in the Workplace

AND HLTFS310B – Apply & Monitor Food Safety Requirements (this is a combined course with both codes issued on the certificate)

\$115 - Food Processing - FDFCORFSY2A – Implement Food Safety Programs & Procedures

What you will learn?

- What supervisors need to know
- Seven principles of HACCP (identifying hazards, critical control points, establish critical limits, monitoring procedures, corrective action, record keeping and review)
- Recalls
- Food handling skills & knowledge
- How to complete the food safety program

Statement of Attainment

Students receive a Nationally Recognised Statement of Attainment upon successful completion of the course.

How you will be assessed

Throughout the training program you will be asked to complete a range of assessment tasks assessing your knowledge (questions, hazard analysis exercise and case studies), After the class you will have a workplace assessment that is designed to assess your practical skills.

This assessment requires you to have a third party observer. This can be someone with a food safety qualification equal to, or above, the level of your training **OR** a person who has a number of years of food preparation experience.

This person will observe and record you doing/demonstrating/explaining a number of tasks. CFT remains the assessor. Please note that the observer needs to record a comment about what you actually show them for each of the tasks listed and must not put YES/NO or Not Applicable.

Email: online@cft.com.au **Phone:** 1300 665 633 **Web:** www.cft.com.au **Fax:** 03) 5966 9988