



Australian Government

SITSS00051 Food Safety Supervision

Release 1

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Modification History

Not applicable.

Description

A set of skills to equip individuals in hygienic practices and handling food safely during the storage, preparation, display, service, and disposal of food.

Pathways Information

Achievement of this unit provides credit towards qualifications in tourism, travel, hospitality, events, holiday parks and resorts in the SIT Tourism, Travel and Hospitality Training Package.

Licensing/Regulatory Information

Certification requirements apply at a state and territory level to individuals involved in food handling or supervision. Certification in some States relies on the achievement of SITXFSA001 Use hygienic practices for food safety and SITXFSA002 Participate in safe food handling practices.

Food safety legislative and knowledge requirements may differ across borders. Those developing training to support the SITXFSA001 and SITXFSA002 units must consult the relevant state or territory food safety authority to determine any accreditation arrangements for courses, trainers and assessors.

Skill Set Requirements

Unit code	Unit title
SITXFSA001	Use hygienic practices for food safety
SITXFSA002	Participate in safe food handling practices

Target Group

This skill set is for food handling personnel or food safety supervisors working in tourism, hospitality and catering organisations with permanent or temporary kitchen premises, and smaller food preparation or bar areas.

Suggested words for Statement of Attainment

These units of competency from the SIT Tourism, Travel and Hospitality Training Package provide a set of skills to work hygienically when handling food and supervising the safety of food during its storage, preparation, display, service and disposal.