



**Australian Government**

# **SITSS00016 Food Handling**

**Release: 1**

## SITSS00016 Food Handling

### Modification History

The version details of this skill set are in the table below. The latest information is at the top.

Version	Comments
1.0	New skill set.

### Description

Not applicable.

### Pathways Information

Achievement of this unit provides credit towards a number of catering, cookery, hospitality and kitchen qualifications.

### Licensing/Regulatory Information

No licensing, legislative, regulatory or certification requirements apply to this skill set at the time of endorsement.

### Skill Set Requirements

Units	Unit Code	Unit Title
	SITXFSA101	Use hygienic practices for food safety

### Target Group

Food handling personnel working in tourism, hospitality and catering organisations with permanent or temporary kitchen premises, smaller food preparation or bar areas.

## **Suggested words for Statement of Attainment**

This unit of competency from the SIT12 Tourism, Travel and Hospitality Training Package provides skills to work hygienically when handling food.

It meets the prescribed certification requirements, under some Australian State and Territory food safety laws, for individuals to work as food handlers.

## **Disclaimer**

Those developing training to support this skill set must consult the relevant state or territory food safety authority to determine any accreditation arrangements for courses, trainers and assessors.