



Australian Government

SITSS00017 Food Safety Supervision

Release: 1

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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 these units provides credit towards a number of catering, cookery, hospitality and kitchen Certificate II, III, IV, Diploma and Advanced Diploma 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
	SITXFSA201	Participate in safe food handling procedures

Target Group

Food handling personnel or food safety supervisors 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

These units of competency from the SIT12 Tourism, Travel and Hospitality Training Package provide a set of skills to work hygienically when handling food and to ensure the safety of food during its storage, preparation, display, service and disposal.

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

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.