



Australian Government

SITSS00068 Food Handling Skill Set

Release 2

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Modification History

Release	Comments
Release 2	Release 2 Supersedes and is equivalent to Release 1, minor correction to modification history.

Description

A set of skills to equip individuals for work in food handling to ensure food safety.

Pathways Information

Achievement of this unit provides credit towards a range of qualifications in the SIT Tourism, Travel and Hospitality Training Package.

Licensing/Regulatory Information

Certification requirements may apply at a state and territory level to individuals involved in food handling. Certification in some states relies on the achievement of specific units of competency relating to food safety.

Food safety legislative and knowledge requirements may differ across borders. Those developing training to support specific units of competency 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
SITXFSA005	Use hygienic practices for food safety

Target Group

This skill set is for food handling personnel 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

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