This course is designed for people wanting to work in the Hospitality Industry – café staff, waiting staff, kitchen/sandwich hand, food attendant, cook/chef, etc.

This course covers all basic principles of food hygiene and is designed for people wanting to work in food preparation. It meets the legal requirement under the Australia New Zealand Food Standards Code that food handlers complete the Follow Workplace Hygiene Procedures THHGHS01B course.

Proposed time and dates
28 November 2008
9.00am - 4.30pm

RMIT University Building 51 Level 8 Room 7
80 Victoria Street Carlton South 3053

$140.00
Includes: course notes and certificate of completion

Course Content
- Staff responsibilities under the Food Act
- Chemical, Physical & Microbiological Hazards
- Food poisoning and prevention
- Time / Temperature requirements
- Cleaning & Sanitising
- Staff Hygiene
- Hand Washing
- Pest Control & Waste Disposal

This course is Nationally Accredited as Follow Workplace Hygiene Procedures. This unit is a pre-requisite for Food Safety Supervisor training and accreditation.

Assessment: Students are required to achieve a result of 60% or more in the written assessment and a satisfactory result in the practical assessment to receive a "Statement of Attainment" for this course.

Course enquiries:
Continuing Education Centre 9925 8111
9am to 5pm weekdays
enquiries@rmit.edu.au

Course Bookings
RMIT Short Courses website