



SITSS00068

FOOD HANDLING SKILL SET

SITXFSA005 Use hygienic practices for food safety

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JustCareers
TRAINING
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About this Course

This course is designed for anyone involved in food handling within the hospitality, retail and catering sectors. It applies to individuals working in establishments with both permanent and temporary kitchen facilities, as well as smaller food preparation or bar areas, in accordance with the new Mandated Requirements for FSANZ Standard 3.2.2A.

UNIT OF COMPETENCY

| Unit Code | Unit Title |
|------------|--|
| SITXFSA005 | Use hygienic practices for food safety |

WHAT’S COVERED?

Participants will gain the following knowledge:

- How to follow hygiene procedures and identify food hazards
- How to report any personal health issues
- How to prevent food contamination
- How to prevent cross-contamination by washing hands

PREREQUISITES

There are no educational prerequisites for entry into this course.

ENROLMENT

In order to undertake this, course you will be required to complete our Enrolment Form (available on the internet when booked for online, or in the classroom if booking for face to face classes).

Once you have submitted this and paid the required fees then you will have commenced your course.

It is important that when enrolling, you must ensure that you have read and understood the Just Careers Training Student Handbook and Terms & Conditions and that you have access to a copy of this document, which is downloadable from our website.

CAREER PATHWAYS

On successful completion of this unit, participants may pursue roles such as: entry level cafe hand, kitchen hand, school canteen volunteer and sports canteen or barbecue volunteer.



Delivery Options



FACE TO FACE

Duration

1/2 day (up to 4 hours) of training

To complete this course face to face, participants will need to undertake the following:

- Attendance for 1/2 day of training
- Participation in a range of learning activities
- Access the online learning material and complete a Food Handling Third Party Report in preparation for the course

Extension provisions are available. Please refer to the Terms & Conditions on our website.



ONLINE COURSES

Duration

6 months from the date of enrolment

To complete this course Online participants will require the following:

- A personal computer or notebook (laptop) – at home, in the workplace or anywhere else.
- A broadband internet connection
- Access to a printer (black and white is okay) with scanning abilities
- A pen and a paper notebook
- A real workplace (may be paid or voluntary)

Once enrolled into this course then you will receive a user name and password. These details will be used to access your learning materials where you can download and complete your Food Handling Third Party Report*.

Participants are required to complete an online quiz and submit their third-party report. After both tasks are completed, participants are able to schedule their verification call on our website (fees apply**).

Workplace Requirements

If you are currently working in a food business, a Food Handling Third Party Report* needs to be completed by your observer and brought with you on the day of your course, and if you meet the requirements of the course then you will receive your certificate within 10 working days.

If you are not working in food business, you may attend this course, however you will be required to attend a suitable workplace and complete the performance requirements of the Food Handling Third Party Report.

You have 6 months from the date of course booking to complete your course requirements which includes your work placement requirements or the submission of the Food Handling Third Party Report*.

The workplace in all cases must have the following available;

- Personal Protective Equipment (gloves for example)
- Cleaning materials and chemicals
- Appropriate handwash facilities
 - Designated handwash sink
 - Liquid soap
 - Single use towels
 - Warm running water
- Ready to eat food items
- Food handling implements (such as tongs)
- Food storage and display equipment (such as a bain marie)
- An observer or manager that can verify your abilities
- Australia New Zealand Food Standards Code

These are available in all food businesses. If these are not available, then you may contact Just Careers Training for advice.

**Food Handling Third Party Report may be submitted after course attendance but will require a follow up verification call (fees apply).*



How you will be assessed

Your training is competency based, meaning that you will need to provide evidence that you have met the required competency. This evidence will be generated and or collected by:

- Tasks and assessments undertake during your study
- Work placement or workplace evidence signed off on by your observer.

In order to attain this unit of competency you will need to be assessed. These assessments aims to demonstrate that you have the required skills and knowledge and that you can apply these in the workplace. During your training session you will be required to complete a class assessment on the information provided. This is a closed book assessment. This is used to demonstrate that you have the required knowledge for attaining this unit.

If you answer incorrectly, then you will be allowed further attempts to choose the correct answers to the questions after reviewing the information provided again. You will be allowed three attempts during your training session after which you will need to speak to one of our trainers to better understand how we can help you attain this unit of competency.

The assessor will also use your Food Handling Third Party Report to confirm your application of the skills and knowledge required.

Achieving a result of “Satisfactory” for all of the assessment and evidence requirements of a unit is required to achieve a result of “Competent” for this Unit of Competency.

Where a result of “Not Satisfactory” is achieved then your trainer will assist you in getting to the required result of “Satisfactory”.

Where a result for this Unit of Competency is “Not Yet Competent”, then your trainer will assist you in meeting all the requirements of the Unit within the required time.

Outcome

The qualification is nationally recognised. Upon successful completion of the required assessments you will be awarded with a statement of attainment for the following:

SITSS00068 Food Handling Skill Set

which includes the following unit:

SITXFSA005 Use hygienic practics for food safety



Other Important Information

RECOGNITION OF PRIOR LEARNING (RPL)

Just Careers Training values your current skills, knowledge and/or experiences. If you feel that you already have the required skills and knowledge relating to this course, contact us to discuss how your skills and knowledge can be recognised.

LANGUAGE LITERACY & NUMERACY REQUIREMENTS

The course is delivered in English, to be able to successfully complete the training programs participants must be able to read and write English to a sufficient standard to work with the supplied texts. Participants may also be requested to undertake a Language Literacy and Numeracy assessment.

PARTICIPANT SUPPORT & REASONABLE ADJUSTMENTS

From the time that you enquire until you have completed your course you will have the assistance and support of the Just Careers Training team.

If you have any difficulty in completing the course, then you should contact Just Careers Training who will endeavour to find a way to assist you in meeting the requirements of the course. Areas where we can provide assistance includes if you need language and literacy assistance etc.

FEES AND CHARGES

The fee for this course is as per our currently advertised price. This fee includes the enrolment fee, program fees and resources. Prices are subject to change. Additionally, there may be a fee associated with scheduling your verification call. Please visit our website or contact us for further information.

TERMS & CONDITIONS

For information regarding any of the below, please refer to the Terms & Conditions on our website (these will also be available in your confirmation email when you enrol into any Just Careers Training Course)

- Fees and charges
- Refunds
- Course extensions
- Withdrawals
- Cancellations

ACCESS AND EQUITY AT JUST CAREERS TRAINING

We are committed to ensuring that we offer training opportunities to all people on an equal and fair basis. All participants have equal access to our training programs irrespective of their gender, culture, linguistic background, race, socio-economic background; disability, age, marital status, pregnancy, sexual orientation or carer's responsibilities. All participants that meet our entry requirements will be accepted into any of our training programs.



PRIVACY AND CONFIDENTIALITY

Just Careers abides strictly by all state and federal requirements relating to your privacy and confidentiality including the National Quality Standards and the Privacy Act 1988. Your information will only be passed to relevant persons as required by law or Department of education guidelines.

After enrolment and for the duration of training and assessment your records will need to be kept at the office of Just Careers Training. These records are kept in a secure and locked location. Types of documents we may be required to keep include; enrolment forms, records of assessments (at times this may be photographic), attendance and progress details.

COMPLAINTS AND APPEALS

Just Careers Training has a fair and transparent complaints and appeals policy. All complaints will be dealt with in a timely manner and avenues for appeals extend to third party arbitration.

If you feel that you have been treated unfairly while undertaking this course or that you are unhappy with our services, then please contact us for a complaint and/or an appeal form.

Further information about complaints and appeals can be found in our Student Handbook available on our website.

MORE INFORMATION

Refer to your Student Handbook or contact our Customer Service staff.

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