



# Portland WorkSkills

RTO 4030

Shop 14 Pioneer Plaza

PO Box 188 PORTLAND VIC 3305

Ph(03) 5523 1645 Fax (03) 5521 7333

admin@workskillsemployment.com.au

www.workskillsemployment.com.au



**Use hygienic practices  
for food safety  
(SITXFSA001)**



**Participate in safe food  
handling procedures  
Food Safety Supervisor's  
Training  
(SITXFSA002)**



**Responsible Serving of  
Alcohol  
(industry recognised program)**



## Use hygienic practices for food safety (SITXFSA001)

### Course Details

This course covers all aspects of Food Safety for Food Handlers and is suitable for any workers in the food industry, or volunteers in community organisations. This course is delivered over one day or two evenings.

### Course Content includes:

- Food safety legislation
- Food handling practices - from delivery through to consumption
- Identifying health & hygiene hazards
- Reporting of personal health issues
- Preventing contamination of food
- Preventing cross contamination

### Course Costs

\$95.00 (no concession available)

Includes:

Student booklet and Statement of Attainment

Group rates available for groups of 10 or more.

## Participate in safe food handling procedures (SITXFSA002)

### Course Details

This course is designed for people working in the hospitality/retail industries and will provide the skills to comply with national standards for food safety practices. Suitable for businesses such as restaurants, cafes and hotels, take away and fast food businesses. This course is delivered over one day (9.30am — 4.00pm) plus a workplace assessment.

(NB. SITXFSA001 Use hygienic practices for food safety must be completed before this course.)

### Course Content includes:

- Food safety legislation
- Identifying the food safety program
- HACCP
- Implementing procedures for food safety across all aspects of the business
- Monitoring food safety
- Contributing to continuous improvements

### Course Costs

\$195.00 (no concession available)

Additional costs will apply for businesses outside of Portland.

Includes: Student booklet and Statement of Attainment

(Group rates available for groups of 10 or more.)

## Responsible Serving of Alcohol

(Liquor Licensing Victoria)

### Course Details

This industry recognised RSA Program provides liquor service staff with the skills to responsibly serve alcohol in licensed premises including community settings with temporary licences. This course is delivered over a 4 hour period.

### Course Content includes:

- Alcohol and the law
- Responsibilities
- Facts about alcohol
- Strategies for responsible serving
- Refusal of service
- Fines



### Course Costs

\$85.00 (no concession available)

Includes: Student booklet and Certificate of completion issued by Victorian Commission for Gambling and Liquor Regulation (VCGLR)

Group rates available for groups of 10 or more.