

Participate in Safe Food Handling Practices (Retail Safe Food Handling)

Short course

SITXFSA006(Release 1)

BOOST YOUR CAREER IN HOSPITALITY WITH ESSENTIAL FOOD SAFETY EXPERTISE.

Overview

This essential one-day course provides you with the knowledge and skills to handle food safely throughout the entire food handling process. It covers best practices for storage, preparation, display, service, and disposal of food, ensuring compliance with food safety standards and preventing foodborne illnesses. This course is particularly important for those working in the retail hospitality sector, where food safety is paramount to protect public health.

Who is this course for

This course is essential for anyone working or planning to work in a role where they handle food in the retail hospitality sector. This includes:

- Cooks and chefs
- Caterers
- Kitchen hands
- Food and beverage attendants
- Anyone working in restaurants, cafes, takeaway shops, and other food service environments

What will you learn

- Food safety hazards and risks
- Temperature control and food storage
- Safe food preparation techniques
- Personal hygiene and handwashing
- Cleaning and sanitising procedures
- Preventing cross-contamination
- Waste disposal and pest control

Duration of Course: 1 Day

Available States: NSW, VIC, QLD, SA, WA, TAS, NT, ACT

Certification: Statement of Attainment

Course cost: \$125

Delivery Mode: Face-to-face ,Online classroom



Face to Face



Online



Digital Classroom

INDUSTRY
SIT-HOSPITALITY



Existing worker



Job seeker

By completing this course, you will be able to:

- Follow a food safety program effectively.
- Store food safely to maintain quality and prevent spoilage.
- Prepare food safely to minimise the risk of contamination.
- Provide safe single-use items.
- Maintain a clean and hygienic environment.
- Dispose of food waste safely and responsibly.

Entry requirements:

- Understand and communicate in English (verbal and written exercises).
- Basic numeracy skills for measurements.
- Have a USI (Unique Student Identifier) or create one [here](#)



Study pathways:

Take your study further with other courses offered at NTO:

Full Qualifications:

- Gain a broader understanding of the hospitality industry with a **Certificate III in Hospitality (SIT30622)**.
- Further your career with a Certificate IV in Hospitality or a Diploma of Hospitality Management.
- Specialise in food safety with a Certificate IV in Food Safety Supervision.

Specialised Skills:

- Develop your skills in specific areas such as food preparation, kitchen management, or dietary requirements with relevant short courses.

Short Courses and Skill Sets:

- Combine your Food Handling Certificate with an RSA (SITHFAB021) to become fully qualified to work in a venue with alcohol and food service.
- **Food Safety Supervisor – Part Qualification:** This part qualification includes the SITXFSA005 Use hygienic practices for food safety unit and this unit (SITXFSA006) to provide you with the essential skills and knowledge to be a Food Safety Supervisor in a retail hospitality setting.
- **Gain essential workplace skills:** Acquire valuable skills in first aid (HLTAID011) and workplace health and safety (TLIF0025, CPCWHS1001) to enhance your employability and workplace safety awareness.

Note:

Your certificates, transcripts and other entry requirement evidence must be certified through a Justice of the Peace or other authorising officer. NTO can provide this service if required.



Fees and Payment Information

At NTO, we are committed to ensuring the financial protection and transparency of all students and corporate clients in line with Australian regulations. Below, you will find detailed information regarding course fees, payment terms, and options available to you.

Fee Information:

- **Course Fee:** \$125
- **Deposit and Prepaid Fees:** No more than \$1,500 in prepaid fees prior to course commencement.
- **Payment Plans:** Flexible options to pay in full or on a payment plan.
- **Buy Now, Pay Later (BNPL):** Available for short courses.
- **Invoice Payments:** Available for corporate clients.

For detailed information on payment plans, BNPL, and invoicing, please reach out to our team nto@nto.com.au

Learner Rights and Refunds

- **Cooling-off Period:** You are entitled to a statutory cooling-off period.
- **Refunds:** NTO offers refunds if the arrangement is terminated early or services are not provided as agreed.
- **Refund Requests:** Can be submitted in writing and will be addressed per NTO's refund policy.



Gain the essential skills and knowledge to handle food safely with the [SITXFSA006 Participate in Safe Food Handling Practices](#) short course.

Fulfil your legal obligations, contribute to a safe and hygienic environment, and enhance your career prospects in the food service industry.

Why Choose



- **Industry-Relevant Curriculum:** Our programs are designed in collaboration with industry experts, ensuring you gain the practical skills and knowledge employers demand.
- **Experienced Mentors:** Learn from seasoned professionals who will guide you on your journey, providing valuable insights and support.
- **Supportive Learning Environment:** Our small class sizes and dedicated staff foster a sense of community and personalised attention, empowering you to reach your full potential.
- **Nationally Recognised Qualifications:** Graduate with qualifications that open doors to opportunities worldwide, allowing you to shape your future wherever your path may lead.



**For more information about our
courses call 1300 132 213
or visit nto.com.au**