

FOOD SAFETY - SUPERVISOR'S COURSE

To train participants to a level of competency standard for Food Safety Supervisors under Food Safety Standard 3.2.2 Division 4.14, Aged Care Services 1997 - OH&S Act 101-2004.

SHORT COURSE

This course is not only a means of management to discharge certain responsibilities under duty of care and relevant national-state occupational health & safety acts, Aged Care Services and relevant local regulations. It is also an opportunity to properly train staff members in ensuring their duties and the duties of those who report to them are carried out in a safe and efficient manner.

As the food safety supervisor, you have particular responsibilities and obligations at a minimum this must meet legal requirements as set out in the Food Safety Standard 3.2.2, Division 4:14 and-or state or local council by laws legislation-regulations. You also must be able to effectively identify and report on health conditions and illnesses requirements are specified by the food safety program. At a minimum this must meet legal requirements as set out in Food Safety Standard 3.2.2, Division 4:13 and-or state or local council by laws legislation/regulations

You have a supervisory role in which you are expected to guide and support staff in the safe practices of food handling techniques .As in all areas of this subject new Legislation and new techniques are constantly changing

COURSE CONTENT:

- ⇒ Food Safety Standard 3.2.2, & Occupational Health & Safety Act 101- 2004, Duty of Care.
- ⇒ Legal requirement of food safety practices
- ⇒ Describe food hazards
- ⇒ Personal hygiene practices
- ⇒ Cleaning and sanitizing
- ⇒ Hygienic food handling practices
- ⇒ Skills and knowledge of food handlers
- ⇒ Pest control

TRAINING OUTCOMES

At the completion of training participants will receive reference information. All participants completing training who have shown the required level of competency will receive a Nationally Accredited Certificate.

On completion of this training program participants should be able to:

- ⇒ Demonstrate knowledge of the various Acts, legislation-regulations pertaining to Food Safety.
- ⇒ Identify and report on health conditions and illnesses as specified by the food safety program.
- ⇒ Know your requirements under the OH&S Act 1985.
- ⇒ Put in place Risk Management strategies.
- ⇒ Have knowledge of OHS Consultation process and Issue Resolution.
- ⇒ Have knowledge of the Role of WorkSafe Inspectors, Health Inspectors and other local-state regulators.
- ⇒ Ensure that the Duty of Care provisions with Employers, Employees, Contractors, etc. are complied with.
- ⇒ Competency Assessment outcomes.

COURSE DURATION: 3 Hours

ASSESSMENT: Written test & Practical demonstration by participants

COURSE PARTICIPATION

All Catering staff, food handlers, serving and counter staff, kitchen staff, supervisors (Minimum 10 Maximum 25)

PRICE: POA

RTW SOLUTIONS TRAINING DEPARTMENT TO PROVIDE:

- ⇒ Reference material to all Participants.
- ⇒ Attendance Register listing the names of course participants.
- ⇒ Nationally Accredited Certificate upon attaining competency.
- ⇒ Company Certificate provided.
- ⇒ Competency Assessment for all candidates.
- ⇒ Client will receive Competency outcome for all candidates.
- ⇒ All results are recorded on our database for future reference.

CLIENT TO PROVIDE:

- ⇒ Site information for the course presentation (If applicable).
- ⇒ Suitable Training room.
- ⇒ Provision for the Trainer's Vehicle and Equipment.
- ⇒ Typed list of Participants Attending.
- ⇒ This course is designed to ensure that participants are able to comply with food safety requirements and assist staff.

Due to the nature of the Aged Care Industry we also undertake special requirement training.

FOOD HANDLERS REFRESHER COURSE (Supervisors)

This course is designed to ensure all participants are able to handle food safety requirements in their work environment To train participants to a level of competency standard for Food Handlers under the respective Food Safety Standards, Aged Care Services 1997 - OH&S Act 101-2004.

SHORT COURSE

This course is not only a means of management to discharge certain responsibilities under duty of care and relevant national-state occupational health & safety acts, Aged Care Services and relevant local regulations. It is also an opportunity to refresh previously trained staff members in carrying out their duties in a safe and efficient manner.

If it's been longer than 2 years since you achieved your food handlers certificate you need to update and refresh your skills and knowledge in this area as legislation is constantly changing in this area

COURSE CONTENT:

- ⇒ Relevant Food Safety Standards, & Occupational Health & Safety Act 101- 2004, Duty of Care.
- ⇒ Food Poisoning Incidents
- ⇒ Food Safety Plan
- ⇒ Personal hygiene practices
- ⇒ Cleaning and sanitising
- ⇒ Description of Food Hazards
- ⇒ Hygienic Food Handling Practices
- ⇒ Pest control

TRAINING OUTCOMES

At the completion of training participants will receive reference information. All participants completing training who have shown the required level of competency will receive a Nationally Accredited Certificate.

On completion of this training program participants should be able to:

- ⇒ Demonstrate knowledge of the various Acts, legislation-regulations pertaining to Food Safety.
- ⇒ Identify and report on health conditions and illnesses as specified by the food safety program.
- ⇒ Know your requirements under the OH&S Act 2004.
- ⇒ Demonstrate correct Food Handling Techniques.
- ⇒ Demonstrate correct personal hygiene practices.
- ⇒ Demonstrate correct cleaning and sanitising procedures.
- ⇒ Describe Pest Control and how to make it effective.
- ⇒ Competency Assessment outcomes.

COURSE DURATION: 2 Hours

ASSESSMENT: Written test & Practical demonstration by participants

COURSE PARTICIPATION

Any staff member who has achieved a Level 1 Certificate in Food Handling. (Minimum 10 Maximum 25)

PRICE: POA

RTW SOLUTIONS TRAINING DEPARTMENT TO PROVIDE:

- ⇒ Reference material to all Participants.
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- ⇒ Company Certificate provided.
- ⇒ Competency Assessment for all candidates.
- ⇒ Client will receive Competency outcome for all candidates.
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Due to the nature of the Aged Care Industry we also undertake special requirement training.

KEEP YOURSELF SAFE TO HELP OTHERS

RTW Solutions Training Department Confirmation Purchase Order Request Form

Phone No. 03 9563 2122

Fax No. 03 9563 1833

FROM:-Stephen Yeats 0418 373504

DATE:

COMPANY: _____

ATTENTION: _____

ADDRESS: _____

PHONE NO: _____ FAX NO: _____

EMAIL: _____

Purchase Order No.: _____

Preferred Training Dates/Times: _____

Training Facilities and Equipment – Can your company provide:

Training Room Yes No

TV/Video Yes No

I would like to provide our staff training and instruction in the following:-

FOOD SAFETY - SUPERVISOR'S COURSE

FOOD HANDLERS REFRESHER COURSE (Supervisors)

Other i.e safety equipment etc.....

Additional Overtime Rate for Instructors Provided

Weekday - After 7pm a minimum charge of 1.5 hours will apply at a rate of \$80.00 per hour per instructor

Weekend - A minimum charge of 2 hours will apply at a rate of \$100.00 per hour per instructor.

Additional costs will be incurred for country, regional and national sites, i.e. travel, accommodation & expenses if applicable. P.O.A.

Please contact our training department for further details of these and other courses that we can design & develop for your needs.

Commercial In Confidence

If notice of cancellation is not forwarded within 7 days prior to date of training, a cancellation fee may be incurred.

For your convenience we have Credit Card facilities - should you wish to avail yourself of these a 5% surcharge on the total cost will apply.

I wish to pay by credit card Yes Card Type: Mastercard Visa Bankcard

Card Number: Exp.Date: