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Food Safety Level 2

HLTFS310B - Apply and monitor food safety requirements & HLTFS309B - Oversee the Day-to-Day Implementation of Food Safety in the Workplace Combined

This course is designed for all people supervising food operations in the Community and Health Service industries (e.g. child care, aged care, hospitals, meals on wheels etc.)

*Training is available in class or by correspondence at www.cftqld.com.au - group discounts
Food Safety Supervisor also needs to do HLTFS207B*

Course content:

- Identify critical control points for food safety in the food production system and to reflect specific job role and workplace condition;
- Correctly identify the biological, physical and chemical hazards for food handling, production, storage and service which apply to the workplace;
- Identify food safety policies and procedures correctly in relation to critical control points and hazards;
- Follow all food safety policies and procedures correctly and consistently in accordance with enterprise and legislative requirements;
- Principles and methods of food production;
- The food safety critical control points in the food production system;
- Hygiene and food safety regulations;
- Local regulations pertaining to food production and packaging;
- Types of hazards that apply to food handling, production, storage and service;
- Typical recording requirements in relation to food safety according to regulatory standards;
- Typical operational policies and procedures to ensure food safety;
- Ramifications of failure to observe food safety policies and procedures;
- Knowledge of critical control points and food hazards in the food production system; and
- Ability to consistently follow food safety procedures.
- Communicate food safety requirements and procedures to others in the workplace;
- Ensure food handling processes and procedures meet the requirements of the food safety program;
- Ensure personnel in the food area are supported to meet food safety requirements;
- Ensure procedures for responding to non-conformance are promptly implemented;
- Identify causes of non-conformance;
- Implement control measures to prevent recurrence;
- Develop and revise procedures to support effective control of food safety hazards;
- Identification, preventive and corrective action of processes or conditions which could result in a breach of food safety procedures are taken; and
- Ensure food safety records are complete and meet the food safety program and legal requirements.

Participants receive a **Nationally Recognised Statement of Attainment** upon completion of course.

This nationally recognised training meets the requirements of **Standard 3.2.1 - Food Safety Programs**

This standard sets out the requirements for the control of food safety hazards during the production, manufacture and handling of food. It applies only in those States and Territories that choose to introduce a food safety program for some or all classes of food business.

Email: qld@cft.com.au **Phone:** 1300 775 155 **Web:** www.cftqld.com.au **Fax:** 07 5677 0622

Pre-requisite: Participants must firstly do HLTF207B before completing this unit.