

## Course Outline

### INTRODUCTION TO FOOD SAFETY FOR NEW, VOLUNTEERS & CASUAL FOOD HANDLERS

This training session is designed to introduce staff who are supervised to the basic principles and practice of food safety to ensure that hygienic food safety and personal practice is conducted from day one. Certificate of Completion is received. This course is available via correspondence, or on-site for groups. The course takes approximately 2 hours to complete.

Program content:

- ◆ Food Law
- ◆ Causes of Food Poisoning
- ◆ Food Spoilage
- ◆ How to Prevent Food Poisoning
- ◆ Good Hygiene Practices for People Handling Food
- ◆ Pests and Pest Control
- ◆ Waste Control
- ◆ Cleaning and Sanitising

