



*Are you interested in working in the
Hospitality industry?*


Apply Now!



Enrol Today.

SITSS00069 Food Safety Supervision

Gain relevant training skills for a job in the Hospitality Industry!

 <p>NATIONALLY RECOGNISED TRAINING</p>	<p>SITSS00069 Food Safety Supervision</p> <p>This skill set enables individuals, working in a range of tourism, travel, hospitality and events contexts, to communicate effectively with and provide quality service to both internal and external customers. Personnel at all levels use these skills in the workplace during the course of their daily activities.</p> <p>It is suitable for food handling personnel or food safety supervisors working in tourism, hospitality, and catering organisations with permanent or temporary kitchen premises, and smaller food preparation or bar areas.</p>
<p>SITXFSA005</p>	<p>Use hygienic practices for food safety</p>
<p>SITXFSA006</p>	<p>Participate in safe handling practices</p>

(02) 9223 1868

www.brighten.edu.au

contact@brighten.edu.au

Level 5, 12 O'Connell St, Sydney NSW 2000

RTO: 41148 | ABN: 73 603 367 095 | V4.0 Jan 2024



NSW
2023/24



SITSS00069 Food Safety Supervision

Course Information/Eligibility

Overview

A set of skills to equip individuals in hygienic practices and handling food safely during the storage, preparation, display, service, and disposal of food. This skill set is for food handling personnel or food safety supervisors working in tourism, hospitality, and catering organisations with permanent or temporary kitchen premises, and smaller food preparation or bar areas.

Both units describes the performance outcomes, skills and knowledge required to handle food safely during the storage, preparation, display, service and disposal of food. It requires the ability to follow predetermined procedures as outlined in a food safety program. It applies to food handlers who directly handle food or food contact surfaces such as cutlery, plates and bowls during the course of their daily work activities. This includes cooks, chefs, caterers, kitchen stewards, kitchen hands, bar, and food and beverage attendants, and sometimes room attendants and front office staff.

Enrolment Application Steps

To complete your Enrolment Application, you need to:

- Write clearly in the form to avoid any errors occurring
- Complete all relevant questions in the form
- Provide either your USI OR the City/Town you were born in for BIA to apply for your USI in Section B
- Provide Photo Identification (Driver's License, Proof of Age Card, Passport, etc.)

After completing and returning your application, you will be required to complete an Online Language, Literacy and Numeracy Test provided to you by BIA. This will be sent via email while your application is being processed.

Please contact us at **(02) 9223 1868** if you are unsure about how to answer any questions. *Once complete, please send your Enrolment Form to Brighten Contact - contact@brighten.edu.au*

Completion/Certification

After completing the course successfully, participants will be awarded a NSW Food Safety Supervisor Certificate issued by the registered Training Organisation, Brighten Institute (RTO Code: 41148), on behalf of the NSW Food Authority as well as a Statement of Attainment (SoA). Successful completion of this course may gain you recognition towards a range of qualifications in the SIT Tourism, Travel and Hospitality Training Package.



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