

Food Safety Level 1

Centre for Training - the Food Safety Training specialists



“Essential Skills & Knowledge” - suitable for all food handlers

Covers the **skills & knowledge** required to handle food safely and to comply with new legislation.

Centre for Training’s Food Safety Level 1 training ensures participants learn about the food safety laws, how to safely handle food at work and how to prevent food poisoning. NSW Food Act 2003, the National Food Standards Code and new Regulations under the Act are discussed.

Who should do this training?

National Food standards state that any person handling or serving food has a legal responsibility to keep that food safe. This level is suitable for any person (staff or volunteer) who handles, prepares or serves food:

- Cooks, chefs, kitchen-hands in businesses such as take away, fast food, cafés, restaurants, bakeries, gourmet food stores, deli’s, sandwich bars and volunteers at community events.

About the training

Food Safety level 1 follows a logical sequence to provide participants with a holistic understanding of how food poisoning can happen – and how to prevent it.

What participants will learn

- Changes to the NSW Food Act and how they effect personnel working with food
- National Food Safety Standards
- HACCP overview
- How Food Poisoning happens
- How to prevent Food Poisoning
- Major food poisoning bacteria
- Controlling bacterial growth
- Food handling and storage
- Personal hygiene
- Cross contamination
- Cleaning and sanitising
- Pest control and waste disposal.

Case studies from actual outbreaks are used to illustrate what can go wrong and what we can do to prevent food poisoning. Safe food handling and storage and workplace hygiene procedures are covered.

Qualifications issued:

Successful participants will receive nationally recognised Statement of Attainment for unit *SITXOHS002A Follow workplace hygiene procedures* from SIT20207 Certificate II in Hospitality



Centre for Training Pty Ltd is Registered Training Organisation No. 91230 and complies with the NVR Standards and Australian Qualifications Framework (

Please contact for an obligation-free quote for training for groups at your workplace

Course Duration: 4 hours plus workplace evaluation

What is provided: Comprehensive workbook, training and Statement of Attainment

To enrol: Enrol on our website www.centrefortraining.com.au or call 02 9499 3737 or 1300 661205

FOOD SAFETY LEVEL ONE is also available through distance learning.



Registered Training Organisation

Centre for Training Pty Ltd trading as CFT NSW

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Some of the other training courses offered:

- **RSA & RCG**
- **Food Safety Supervisor**
- **Food Safety Level 2 & HACCP**
- **Nutrition for Children**