

Food Safety Lvl 2

Food Safety Supervisors

Learn from the people who train professional Chefs



Implement food safety procedures

SITXFSA001A (Food Safety Level 2)

(Pre-requisite: Food Safety Level 1 or equivalent)

Nationally Endorsed Training

Do you understand your legal responsibilities in relation to the food you prepare?

Can you afford legal action if proven negligent?

Designed for:

Anyone involved or responsible for the transport, storage and production of food

Duration 3 hours with an additional Workplace Assessment in your workplace including (1hr Consultation/Assessment)

(Includes a templated Food Safety Program for your organisation on cd Rom)

Course Content...

- Understand the principles of a Food Safety program
- Identify food safety risks, establish & monitor control measures at critical points in the food handling process using HACCP principles
- Manage staff in applying corrective actions
- Develop appropriate skills to write a food safety program based on HACCP
- Internal Inspection/Audit for your business
- Implement, evaluate & revise a food safety program

STHS is the Registered Training Organisation Trading Name, in association with H4 Hospitality

**STUDENT
TRAINING**

Hospitality

Class Details

H4 Hospitality

Can Taylor this class to your employment circumstances.

Or we can run an in house program at H4 hospitality.

More Info?

Please call!



NEED MORE INFORMATION?

Contact Bernadette on 0412 521 630 or 07 3393 6773

H4hospitality.com.au

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