



RTO No. 45485 | CRICOS No. 03754M

SITSS00050 - Food Handling

Skill Set Code and Title	SITSS00050 - Food Handling
Skill Set Description	A set of skills to equip individuals for work in food handling to ensure food safety. This skill set is for food handling personnel working in tourism, hospitality and catering organisations with permanent or temporary kitchen premises, and smaller food preparation or bar areas.
Skill Set Unit of Competency	SITXFSA001 - Use hygienic practices for food safety
Licensing/Regulatory Information	<p>Certification requirements apply at a state and territory level to individuals involved in food handling. Certification in some States relies on the achievement of SITXFSA001 - Use hygienic practices for food safety.</p> <p>Food safety legislative knowledge and practical application reflects the requirements of the Food Standards Australia and New Zealand (FSANZ) and aligns to the Victorian Food Act 1984.</p>
Entry Requirements	Applicants must be 18 years and above.
Total Number of Units to be Awarded Skill Set	01
Accreditation Document Awarded	Statement of Attainment - Food Handling
Link to Skill Set packaging rules	<p>The latest release of the skill set and packaging rules can be found at the following link - https://training.gov.au/Training/Details/SITSS00050</p> <p>The latest release of the unit of competency can be found at the following link - https://training.gov.au/Training/Details/SITXFSA001</p>
Pathways	Achievement of this unit provides credit towards qualifications in tourism, travel, hospitality, events, holiday parks and resorts in the SIT Tourism, Travel and Hospitality Training Package.
Training Locations	<p>City Campus - Ground Floor, 313 - 315 Flinders Lane, Melbourne, Victoria</p> <p>Lygon Campus - 390A Lygon Street, Brunswick East, Melbourne, Victoria</p>
Cost	\$50.00 [AUD]