



# SITSS00069 Food Safety Supervision Skill Set

## DESCRIPTION

This program provides participants with a set of skills to work hygienically when handling food and supervising the safety of food during its storage, preparation, display, service and disposal.

Certification requirements apply at a state and territory level to individuals involved in food handling or supervision. Certification in some States relies on the achievement of specific units of competency relating to food safety.

Food safety legislative and knowledge requirements may differ across borders. Those developing training to support specific units of competency must consult the relevant state or territory food safety authority to determine any accreditation arrangements for courses, trainers and assessors.

This program is available to international students (CRICOS exempt). Please refer to [VET International](#) for the course and fee information.

## ELIGIBILITY/ENTRY REQUIREMENTS

There are no entry requirements for this program.

Participants must have access to a commercial kitchen to complete this Skill Set. This may be their place of employment that operates a permanent or temporary kitchen premises, smaller food preparation or bar areas, or another suitable venue they have arranged access to.

A Language, Literacy, Numeracy and Digital Literacy (LLND) evaluation helps identify any areas where you may need additional support to help you achieve your goals.

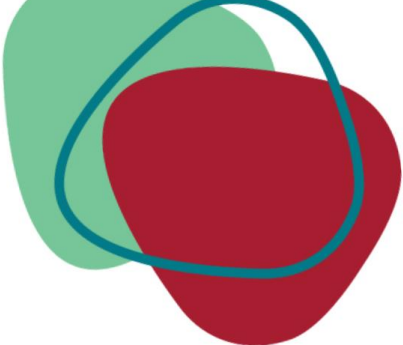
## DELIVERY DETAILS

<b>Location(s)</b>	CDU training facilities at Palmerston or Alice Springs. Students place of employment Regional and remote locations (by negotiation)
<b>Duration*</b>	It is anticipated that most participants will be able to complete the requirements of the course within 4 - 6 weeks.
<b>Study mode ^^</b>	Blended. Delivery incorporates two (2) days of face-to-face training. Delivery may be undertaken at the student's place of employment or an operating kitchen

*\* Duration may vary depending on how long a student takes to reach the required competency level.*

*\* Course timetable will be provided on application for the course.*

*^^Information relating to study modes can be found in the 2026 TAFE Student Guide*



## FEES

Fee Type	2026 Course Fees
NT Government supported*	\$115.50
Flat Fee	\$300.00

\*This course is supported by the NT Government for [eligible](#) domestic students who are NT residents. A limited number of NT Government supported places are available, so secure your place now.

Fees shown are indicative and subject to change annually. Actual course fees may vary depending on the units chosen. For International non-student visa-holders; study eligibility needs to be verified before enrolment. Fees may vary depending on the visa type. The course fee rates will vary for commercial contract arrangements.

For further clarification and information on fees, fee exemptions, payment options, instalment plans, and refunds, contact CDU on 1800 061 963 or refer to [TAFE Fees and Payments](#)

## ASSESSMENT

Skills and knowledge assessments are an essential step in progressing through your course. You may be assessed in a number of ways including written assessment, questioning, portfolios, work samples, direct observation, practical assessments and third-party feedback.

Throughout your course you will receive information about assessments including how, when and where assessments will be conducted.

## RECOGNITION OF PRIOR LEARNING (RPL)

RPL is a process that determines whether the skills, knowledge and experience you've gained through your previous study, work or life experience can count towards a vocational training qualification at CDU. For more information, [VET RPL](#).

## CREDIT TRANSFER (CT)

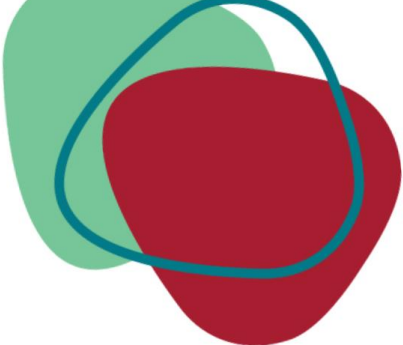
Charles Darwin University as a Registered Training Organisation recognises the Australian Qualifications Framework qualifications and Statement of Attainments issued by any other Australian Registered Training Organisation (RTO).

Students are encouraged to submit any requests for credit from previous studies at the time of enrolment, to ensure they are not enrolling in units they may not need to undertake.

## RESOURCES

Students are issued with the required learning and assessment materials for each unit

Computer and internet access is required to source information and complete assessments.



## STUDY AND CAREER PATHWAYS

On completion of this program, students may receive credits for the units into qualifications within the SIT Tourism, Travel and Hospitality Training Package.

- 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.

## PROGRAM CONTENT

This training program covers two (2) units of competency taken from the SIT Tourism, Travel and Hospitality Training Package, which is recognised nationwide.

## UNITS

SITXFSA005	Use hygienic practices for food safety
SITXFSA006	Participate in safe food handling practices

## WITHDRAWING FROM A PROGRAM

You may withdraw from this program and receive, where relevant, a Statement of Attainment for all units of competency you have successfully completed.

## SUPPORT SERVICES

The University provides support for students in many areas, including Accommodation, Careers and Employability, Counselling, Disability Services, Financial Support Services, Student Advocacy, Indigenous Tutorial Support Services, International Student Support Services, Library Services, and VET Learner Support Services.

More information is available at [Student Support - Life, Health and Wellbeing](#)

## CONTACT DETAILS

Culinary Arts and Hospitality

E. [vet.culinaryarts@cdu.edu.au](mailto:vet.culinaryarts@cdu.edu.au)

T. 08 8946 7800 (PAL) 08 8959 5461 (ASP)

W. <https://www.cdu.edu.au/tafe>

For further information regarding student life at CDU, please refer to <https://www.cdu.edu.au/study/student-life>.

This course is scheduled based on demand. Please contact the delivery team for more information.