

SITSS00051 Food Safety Supervision



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.

ENTRY REQUIREMENTS

There are no entry requirements for this program; however, all applicants will be required to complete a learner support assessment to determine any support needs.

Participants must have access to a commercial kitchen to complete this Skills Set. This may be their place of employment or another suitable venue they have arranged access to.

DELIVERY DETAILS

Location (s)	Duration	Study mode
Online	Participants will be given up to 5 months to complete all of the requirements of the program; however, it is anticipated that most participants will be able to complete within 4 - 6 weeks.	Online via distance learning. Participants must have access to a commercial kitchen to complete the assessment tasks.

ELIGIBILITY

To be eligible for a free place, you must be:

- A resident in the Northern Territory, and
- An Australian Citizen or Permanent Resident or a New Zealand citizen resident in Australia for a minimum of six months or a Permanent Humanitarian visa holder, and
- At least 17 years of age (if you are 15 or 16 years of age, contact us and we'll assess your eligibility)
- Apply & Enrol by **31 July 2020**

You will also need a [Unique Student Identifier](#) (USI) – apply now if you don't have one yet.

To find more information regarding eligibility for NTG subsidised training places, please visit the [Department of Trade, Business and Innovation policies page](#).

FEES

This course is currently free for eligible NT domestic students.

Applications will be accepted until 31 July 2020 for this free short course. If your application and enrolment are received after this period, standard tuition fees will apply.

Contact us now to secure your place.

ASSESSMENT

Assessments vary with each unit. You will be provided with an assessment guide.

RECOGNITION OF PRIOR LEARNING (RPL)

Students can apply for RPL during pre-enrolment or after enrolment. Students are provided with an RPL Self-Assessment before application and followed through with an initial interview with an assessor.

RESOURCES

Students are issued with all required resources for this program.

STUDY AND CAREER PATHWAYS

On completion of this program, students may receive credits for the unit into qualifications from the SIT Training Package.

PROGRAM CONTENT

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

UNITS

SITXFSA001	Use hygienic practices for food safety
SITXFSA002	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 supplies support for students in many areas, including Accommodation, Careers and Employment, Counselling, Disability Service, Equal Opportunity, Discrimination and Harassment advice, Australian Indigenous Student Support Services, Information Technology Services, International Student Support Services, Library Services, and Learner Support Services.

More information is available at [Student Support](#)

CONTACT DETAILS

Student Central

T. 1800 238 838

E. myVETcourse@cdu.edu.au

Refer to the [VET Student Guide](#) for information regarding the enrolment process, student support services, student rights and responsibilities, previous studies recognition and the A-Z of other information.