

FOOD SAFETY SUPERVISOR (FUEL RETAIL)



SIRRFSA001

THIS COURSE HAS BEEN DESIGNED TO MEET THE NEEDS OF EVERYONE WHO NEEDS THIS QUALIFICATION, WHETHER YOU ARE A SEASONED FOOD WORKER OR A NEW FRANCHISEE. ON COMPLETION PARTICIPANTS WILL BE ISSUED WITH A STATEMENT OF ATTAINMENT SIRRFSA001 - HANDLE FOOD SAFELY IN A RETAIL ENVIRONMENT.

WHAT TO EXPECT

This course contains online learning, supervisor report, multiple choice and true/false style questions. This course is offered via online training and can be completed at learners own pace.

KEY LEARNING AREAS

- Comprehensive understanding of Food Safety Standards
- How to avoid food safety breaches
- Store and handle food safely
- Prepare and display food
- Correct temperature of storage and display units and how to maintain
- Maintain personal hygiene standards
- Maintain equipment and work area
- Managing and completing food safety incidents and reports

ABOUT THE COURSE

Course Start	At any time via self paced online learning
Course Duration	Approx. 60 minutes
Course Completion	Access to a computer/tablet/mobile phone, a printer and access to the internet
Cost	Members* \$130 Non-Members \$250

For more information contact ACAPMA on 1300 160 270 or email training@acapma.com.au

This accredited training has been developed with and is exclusively available to ACAPMA and delivered by the National Retail Association RTO - RTO 0712.

**NSW participants receive the required NSW specific certification on completion (additional \$30 charge applies for all NSW students)*

ACAPMA

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