FOOD SAFETY SUPERVISOR (FUEL RETAIL)

SIRRFSA001

ACAPMA
Australasian Convenience and Petroleum Marketers Association

This course has been designed to meet the needs of anyone requiring the Food Safety Supervisor qualification, whether you are a seasoned food worker or a new franchisee. Upon completion participants will be issued with the Statement of Attainment SIRRFSA001 - Handle Food Safely in a Retail Environment.

WHAT TO EXPECT

This course is offered via the ARC Retail Institute online training portal.
An electronic workbook is provided with learning content, case study examples and optional knowledge checks throughout that can assist in applying learnings to your workplace.
Assessment tasks are to be completed and submitted via the online training portal.
The course can be completed at the learners own pace.

KEY LEARNING AREAS

- Understanding and following a food safety program
- Store and handle food safely
- Maintain personal hygiene standards
- Maintain equipment and work areas
- Food contamination
- Allergen management
- Monitoring, controlling, correcting and reporting food safety hazards

ABOUT THE COURSE

Course Start	At any time via self paced online learning
Course Duration	Approx. 4 - 5 hours
Course Completion	Access to a computer/tablet/ mobile phone, a printer and access to the internet
Cost	ACAPMA Members $160 (NSW) * ACAPMA Members $130 (Other states) Non-Members $250 / $280 *

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

This accredited training has been developed with and is available to ACAPMA and delivered by the Australian Retail Council - RTO 4049.

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

ACAPMA
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Nationally Recognised Training