

Short Course - Food Safety Supervisor

ASMI

Under the Food Act 2006, all licensable food businesses in Queensland must have a Food Safety Supervisor. A Food Safety Supervisor will know how to recognise, prevent and alleviate food safety hazards of the food business.

EMPLOYMENT PATHWAYS

EDUCATIONAL PATHWAYS

MATERIALS REQUIRED

COURSE CREDIT

After successful completion of this course, students may have the opportunity to progress into other qualifications or programs with ASMI.

Students are required to have access to a computer with suitable word processing software and will require access to the internet for research purposes.

Credit may be assigned for the recognition of equivalence in content and learning outcomes between different types of learning and/or qualifications. Credit reduces the amount of learning required to achieve a qualification and may be acquired through Credit Transfer or Recognition of Prior Learning (RPL).

ENTRY REQUIREMENTS

There are no formal entry requirements for this course.

DELIVERY MODELS

Classroom Based - offered in Queensland, classroom based (combination of training and assessment delivery methods, including written assessment, portfolio of evidence and practical observation), 1 day full time.

Online Based - offered in Queensland, online based (combination of training and assessment delivery methods, including written assessment, portfolio of evidence and practical observation), 4 months full time, 8 months part time.

RPL - offered in Australia, external based (combination of assessment of written evidence, practical observation and competency conversations), duration and fees will be determined by quality of evidence submitted and amount of gap training required. For more information on the RPL process please visit our website asmitraining.edu.au.

FEES AND FUNDING ARRANGEMENTS

Classroom and Online Based (Fee for Service): Administration Fee: \$30.00, Tuition Fees: \$80.00.

UNITS

Students must successfully complete both units in order to achieve this short course:

- SITXFSA001 Use hygienic practices for food safety
- SITXFSA002 Participate in safe food handling practices

CONTACT US

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