

(SITXFSA001) USE HYGIENIC PRACTICES FOR FOOD SAFETY

Commonly known as the “Food Handler's Certificate”. This unit is from the nationally accredited Hospitality training package SIT. This unit cover the skills and knowledge required to apply good hygiene practices within a range of service industry operations. This unit of competency complies with the legislative requirements for food safety & hygiene practice as outlined in the Australian, New Zealand food standards code. This unit is appropriate for people working in or wishing to work in the hospitality industry.

Pre requisites: there are no pre- requisites for this unit



Commencing:

**Saturday 11 February
Saturday 18 March**

**9.00am—2.30pm
9.00am—2.30pm**

**Fees: Standard: \$90
 Concession: \$80**

**Contact us NOW on 9369 2726
for more information**

*** Fees to be paid in full 48hrs prior to course commencing.**

12 Crown Street
Laverton Vic 3028

Phone: 03 9369 2726
Email: education@lcis.org.au

NOTE: Government subsidised & concession course fees only apply to self funded Individuals who meet citizenship/residency criteria. Individuals who do not meet citizenship/residency criteria & Organisations providing funding (even indirectly) are not eligible for these reduced rates & must pay the FULL FEE.

