



Follow Workplace Hygiene - Hospitality Sector

Designed for people involved in food preparation, this course provides basic hygiene principles for all food handlers. Learn about correct storage temperatures, dealing with 'danger' foods, personal hygiene, cleaning food preparation areas and pest control. This course is accredited as 'Follow Workplace Hygiene Procedures.' This unit is a prerequisite for Food Safety Supervisor training and accreditation.

Course Objectives

- Provides basic hygiene principles for all food handlers
- Provides vital knowledge to obtain employment in the food industries

Student Requirements

Pen and note book

Target Audience

Anyone starting a job in the food industry, Restaurant, Hotel, Café and Motel staff.

CRICOS Provider Code: 00111D The material on this flyer was correct at the time of printing, but is subject to alteration or amendment without notice by Swinburne.

Where we are

Croydon campus

12-15 Norton Rd, Croydon Vic 3136

Hawthorn campus

John Street, Hawthorn Vic 3122

Lilydale campus

Melba Avenue, Lilydale Vic 3140

Prahran campus

144 High Street, Prahran Vic 3181

Wantirna campus

369 Stud Road, Wantirna Vic 3152

Sarawak campus

Kuching, Sarawak, Malaysia

Questions?

[\(03\)9214 4440](tel:(03)9214 4440) (Press Option 2)