



Hygiene for Food Safety Supervisors - Hospitality Sector

Every food business is required to have a food safety supervisor. This intensive one-day course includes visits to food operations sites as part of the assessment and provides supervisors in hospitality businesses with the required certification, 'Implement Food Safety Procedure,' for the role of Food Safety Supervisor.

Please note: 'Follow Workplace Hygiene Procedures' or equivalent is a compulsory prerequisite for this course. Copy of certificate/s showing completion in this unit is required as proof of previous training.

Course Objectives

- Provides supervisors in hospitality businesses with the required certification for compliance
- Provides important information for people undertaking the role of Food Safety Supervisor

Student Requirements

Pen and note book

Target Audience

Restaurant, Café and Food shop owners. Food Safety Supervisors in Hospitality Industry

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)