



Practical Outcomes

Business & Training Solutions

FOOD SAFETY PROGRAM

Who is Practical Outcomes?

Practical Outcomes is a Registered Training Organisation providing business and training solutions in Victoria. Our team consists of highly skilled and professional trainers and facilitators who have experience in a wide range of industries.

Which courses do we deliver?

We deliver the following food safety courses for Hospitality and Health. This includes the units required for child care centre cooks and food safety supervisors as required by the Department of Human Services and local government environmental health officers.

	Food Handlers Certificate	Food Safety Supervisor
Target group:	<p>This course has been designed for people involved in food preparation and provides basic hygiene principles for all food handlers.</p> <p>Any service or business that serves food, even snacks must ensure that members of their staff team hold certificates in food safety hygiene.</p> <p>This course is also relevant for personal carers who assist elderly or disabled persons to undertake their weekly shopping and understand how food should be stored and transported.</p>	<p>From the 1st July 2002, every food supply business must have a food safety supervisor, even if you just supply snack foods.</p> <p>This course refers to the following of food safety procedures in the workplace as part of a food safety program or plan.</p> <p>These procedures relate to a food safety program based on the HACCP method (Hazard analysis and critical control points) but can also be customised to other systems</p>
Units:	<p>Health training package: HLTFS207B</p> <p>Hospitality training package: THHGHSO1B</p>	<p>Health training package: HLTFS309B, HLTFS310B</p> <p>Hospitality training package: THHBCC11B</p> <p><i>Unit HLTFS11A is also available as an additional unit</i></p>
Content:	<p>Correct storage temperatures</p> <p>Cleaning food preparation areas</p> <p>Personal hygiene for staff members</p> <p>Dealing with dangerous foods</p> <p>Prevention strategies for the food preparation area</p> <p>Dealing with pest control</p>	<p>Identification of food Safety hazards and risks</p> <p>Identify critical control points in the food production system, using the HACCP method</p> <p>Implement the HACCP plan</p>



Are there pre-requisites?

Food Handlers – there are no pre-requisites.

Food Safety Supervisor – competence in Food handler certificate is required. This is to be presented prior to enrolment.

Are these courses nationally accredited?

Yes, each program is nationally accredited.

The food safety supervisor course complies with legislative requirements for food safety and the implementation of a food safety plan.

This course also addresses the key requirements of the National Food Safety Guidelines Standard GFSMFSRA: Apply and monitor food safety requirements.

Pricing Schedule

Attendance at our classes		Delivered in your workplace	
<p>Food Handling Certificate 1 x 6 hour session</p> <p>Includes training manual & apron</p>	\$70 per person	<p>Food Handling Certificate 1 x 3 hour session (flexible delivery with completed workbook)</p> <p>1 x 6 hour session</p> <p>2 x 3 hour sessions</p> <p>Delivered at <u>your workplace</u> (maximum 20 participants)</p> <p>Includes training manual & apron</p>	<p>\$500</p> <p>\$900</p> <p>\$1000</p> <p><i>From as little as \$45 PP</i></p>
<p>Food Safety Supervisor Delivered in 2 x 6 hour sessions</p> <p>Includes training manual & apron</p> <p>-----</p> <p>* Where there is no supervisor in the workplace to sign against competency, a workplace assessment will be required – this cost is \$300 (inclusive of the 2 days training)</p>	<p>\$150 per person *</p> <p>\$300</p>	<p>Food Safety Supervisor Customised to your service needs and delivered on-site 1:1</p> <p>1 or 2 participants can enrol to complete this on-site with our food safety trainer</p> <p>Includes training manual & apron</p> <p>Recognition of Prior Learning Hospitality to Health units Recognition is available for people holding food safety units from the hospitality training package</p> <p>An assessor will visit you in the workplace to assess your practical skills and content knowledge.</p> <p>1 x workplace visit & submission of documentation to support recognition.</p>	<p>\$400</p> <p>\$300</p>