

FOOD SAFETY AWARENESS

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This course is designed as an introduction or refresher course on the fundamentals of food safety. Attendees are taught the hazards to food safety and sources of food contamination as well as how to prevent or minimise them occurring. Proper food handling procedures are also explained.

KEY BENEFITS

- › Be aware of common food safety hazards and how to prevent or minimise them.
- › Understand different forms of bacteria and fungi which affect food safety and how they can spread.
- › Learn proper food handling procedures.

WHO SHOULD ATTEND

- › Anyone preparing to work in the food industry

UNIT STANDARDS ACHIEVED (OPTIONAL)

- › Not Applicable

COURSE DETAILS ^{iv}

Prerequisite:

Not Applicable

Course Length:

3 Hours

Assessment:

Not Applicable

Pricing:

\$99 + GST per person (minimum of 8 trainees per course)

Price Variations:

Premium prices for this course may apply if less than 8 people attend the course.

ITO Subsidyⁱⁱ

Not Applicable

Disbursementsⁱⁱⁱ:

All disbursements will be charged at cost unless agreed otherwise.

FOR MORE INFORMATION

E. training@asurequality.com, W. www.asurequality.com/training/

ⁱ All prices exclude GST & disbursements. Discounted prices may be available depending on the number of people attending the training.

ⁱⁱ ITO subsidy subject to change.

ⁱⁱⁱ Disbursements include specific additional trainer and assessor costs required to run the course such as travel, accommodation, meals etc. These will vary depending on the location of the course hence why they are charged separately and at cost.

^{iv} AsureQuality reserves the right to change this information at any time without notice. Please contact AsureQuality for the latest information.