



Short Course – Food Handling

What career options do I have?

This course will assist with employment in a food related industry. Similarly, the completion of the course will also benefit persons already employed in food handling professions.

What will I learn?

This course has been specifically designed and endorsed by Mount Isa City Council to revise the recent amendments of standards under the Australia New Zealand Food Act 1981.

These standards include interpretation and application (standard 3.1.1), Food Safety Practices and General Requirements (standard 3.2.2) and Food Premises and equipment (standard 3.2.3). The amendments to these standards will affect you and your business if you handle, sell or serve any type of foods.

What qualification will I receive?

A result of assessment will be awarded on completion of each course.

Where will I train?

Mount Isa or other areas by negotiation.

How long will the training take?

1 Day

How will the training take place?

Face-to-Face in classroom environment.

What assessment methods will be used?

Assessment methods generally vary according to skills content of competency. May include: theory, short answer responses, observations, discussions, demonstrations.

Is there anything I need to bring?

A notebook and pen would be beneficial.

Am I eligible?

Prior to enrolment consider contacting the Client Information Centre to discuss your personal preferences for training outcomes. Your call will assist in matching your preferences to entry and exit points in a qualification. Consideration will be given to your academic and/or work histories.

Is what I already know taken into account?

Yes. Your history of study, skills and experience does matter. Consideration is given to your life and work experiences as well as formal and informal training. This may be applied using the national standard for Mutual Recognition or through Recognition of Prior learning (RPL). Documentary evidence will be requested.

When can I start?/How do I apply?

Contact the Client Information Centre for the latest course commencement dates and enrolment details.

Can I go onto further training?

Learners can go onto further training within the Hospitality Industry.

What else might I find useful?

Financial assistance with fees may be available through concessions, or via 'Time to Pay' payment plan. This and other information such as Student Support, Study and Library Assistance, Student Responsibilities, is found in the Mount Isa Institute of TAFE Student Guide/ Handbook.

As a student, you are able to receive extra help with your study and learning skills from learning support staff. If you feel you need this type of support at any time during your study please do not hesitate to ask, and arrangements can be made.

Where can I find more information?

Contact our friendly Client Information Centre staff on 4744 9999.

What is the program structure?

To complete this short course, 2 units of competency are to be achieved.

THHBKA04B	Clean & Maintain Kitchen Premises
THHGHS01B	Follow Workplace Hygiene Procedures

Selected units of competency listed above are from THH21802 - Certificate II in Hospitality (Operations)

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