



## SITSS00069 - Food Safety Supervision Skill Set

The must have food services skill set to work effectively in residential aged care.

Develop the skills to equip you in the hygienic practices and handling food safely during the storage, preparation, display, service, and disposal of food.

The IRT Academy difference!

- We are backed by IRT Group, one of Australia's leading aged care and home care providers
- Supported learning with industry experts
- Flexible, blended delivery
- Government subsidies may be available\*\*



Talk to us about kick starting your career today!

E [irtacademy@irt.org.au](mailto:irtacademy@irt.org.au) T 134 478 W [www.irtacademy.org.au](http://www.irtacademy.org.au)  
Registered Provider Number: 90456

\*Criminal history check required

\*\*\* Subject to availability and student eligibility.

Visit <https://smartandskilled.nsw.gov.au> and <https://www.skills.act.gov.au/skilled-capital> for more information.

## Course Description

This skill set reflects the role of workers who provide support for the effective functioning of health services. At this level workers complete tasks under supervision involving known routines and procedures or complete routine but variable tasks in collaboration with others in a team environment

Career pathway is available to **HLT23215 Certificate II in Health Support Services**.

## Entry Requirements

There are no entry requirements or pre-requisites applicable to this course.

## Units of Competency

SITXFSA005 Use hygienic practices for food safety

SITXFSA006 Participate in safe food handling practices

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