

Food Safety

Short Course

Use hygienic practices for food safety SITXFSA001

tafesa



Government of
South Australia



How up to date is your food safety knowledge?

TAFE SA and your local Council are offering this accredited short course designed to help you increase your knowledge of food safety and to enhance the level of professionalism in your region.

This interactive course is appropriate for anyone involved in food handling.

Course covers:

- > Legal requirements of food safety
- > How to prevent food spoilage
- > Pests and waste control
- > Cause and effect of food poisoning
- > Food handling practices
- > Storage of food
- > Personal hygiene

For further information contact TAFE SA:

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Wakefield Regional Council
Phil Barry Chambers

Scotland Place,
Balaklava SA 5461

Thursday 4th October 2018

Time: 3.00pm – 7.00pm

\$20 pp

*(Small regional communities
funding criteria applies)*

TO BOOK:

<http://eventopia.co/FoodSafetyPortWakefield04102018>

BOOKINGS ESSENTIAL