

ACCREDITED FOOD SAFETY TRAINING

2 DAY COURSE

Essential for any food related business including cafés, restaurants, market stalls, child care facilities and rest homes, this training will coach individuals in the responsibilities and practices of safe food handling required under the Food Act (2014). Applicable for both those already working within, or interested in entering the food industry, this course will prepare you for working in line with industry standards. Comprised of one-day learning plus an assessment day, course content encompasses the theory and practical components mandatory of a Kitchen Food Safety Plan including personal hygiene, cross contamination and hazards of temperature in high risk foods.



Entry Requirements

- Suitable for those:
 - Currently working in the food industry
 - Wanting to up-skill for job opportunities, further study or personal interest
- Participants will be required to complete a workbook prior to attending; this will be reviewed for competency prior to sitting the assessment



Course Content

- Units covered:
- Unit 167 - Practice food safety methods in a food business under supervision
 - Unit 20666 - Demonstrate basic knowledge of contamination hazards and control methods used in a food business



Investment

- \$320 incl GST
- 2 days: 9am - 3pm at Front-Line Training & an industry professional kitchen
- Participants will receive 2 NZQA unit credits and a digital certificate upon completion
- Tea and coffee provided

ENROL NOW

or for more information



www.front-line.co.nz



reception@front-line.co.nz



0800 287 754



front line
training consultancy