

Food Safety

Short Course

Use hygienic practices for food safety SITXFSA001



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:

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The Flinders
Ranges Council

Quorn Council Chambers

1 Seventh St
Quorn SA 5433

Thursday 12th April 2018

2.00pm – 5.30pm

BOOK AT:

<http://eventopia.co/FoodSafetyQuorn120420182pm>

\$20 per person

*(Small Regional Community Funding
Criteria applies)*

Bookings essential