



# FOOD SAFETY COURSES FOR TUCKSHOP CANTEEN STAFF

FOOD SMART SCHOOLS / / [www.foodsmartschools.org](http://www.foodsmartschools.org)

Nutrition Australia Qld

Under the Qld Food Act (2006) all licensable QLD food businesses, which can include non government schools that prepare food, must have a qualified Food Safety Supervisor and a Food Safety Plan. Government schools, although exempt from the Food Act, must still provide safe and suitable food to students. Having a staff member trained as a Food Safety Supervisor and having a Food Safety Plan is an excellent way to support the provision of safe food.

## Not sure if you need a Food Safety Supervisor?

The flow chart on the following page will assist you.

Food Smart Training's Food Safety Supervisor course meets the requirements of Nationally Recognised Training and has been especially developed to meet the needs of staff working in school tuckshops/canteens.

The course consists of one half day training; with a written workbook to be completed in the student's own time (the student has approx 3 weeks from the date of training to complete the workbook).

### Food Safety Supervisor Training Cost: \$198 per person

Topics include:

- Keeping the workplace clean
- Handling food hygienically
- Maintaining personal hygiene
- Applying food safety
- Monitoring and controlling food safety
- Responding to non-conformance of food safety controls

Upon completion of this course students will be able to supervise and oversee the day to day operations and food safety in their workplace (including preventing and recognising food safety hazards).

Students will achieve a Statement of Attainment for the units of competency:

- SITXOHS002A Follow workplace hygiene procedures
- SITXFSA001A Implement food safety procedures



### Additional Safe Food Handling Workshop (90 min) Cost: \$330 for up to 25 participants

Topics include:

- Basic food hygiene principles
- Safe food preparation and storage
- Temperature control
- Cooling and reheating food
- Avoiding food contamination

All participants receive a certificate of attendance

For more information on our training for tuckshop/canteen staff and volunteers please contact us on 07 3257 4393 or e-mail [training@naqld.org](mailto:training@naqld.org)



# FOOD SAFETY FLOW CHART FOR QLD SCHOOLS

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Do you have a tuckshop/canteen that sells food to students?

YES

NO

The following flow chart and requirements are not applicable to your school

Is your school a non-state school such as a Catholic or Independent School?

YES

NO

As a Queensland Catholic or independent school you may be required to have a food business licence - please contact your local government to check. If so, a licensable food business must have a nominated Food Safety Supervisor that is reasonably available at all times, as outlined in the *Food Act 2006*.

Food Smart Training delivers Food Safety Supervisor Training that has been specially developed to meet the needs of staff working in school tuckshops/canteens.

Training can be delivered face to face as a group, or individually via distance education.

You may like to consider having all staff and volunteers trained in general food safety to ensure safe and suitable food is provided to students at all times.

Food Smart Training can deliver a Safe Food Handling Workshop for staff and volunteers working in the tuckshop/canteen.

Queensland State Schools should comply with requirements equivalent to the *Food Act 2006* and *Food Standards Code*, to help meet the school's duty of care. While not mandatory, we, along with Qld Health, strongly encourage as "best practice", that your school have at least one staff member complete Food Safety Supervisor training. This ensures your safe food handling practices are at the same standard as your private sector counterparts.

We also recommend food safety training for your staff and volunteers to ensure your duty of care in the provision of safe and suitable food to students.

To assist schools with this, Nutrition Australia Qld can deliver both Food Safety Supervisor Training as well as Safe Food Handling Workshops for staff and volunteers working in the tuckshop.

For more information about your obligations, contact Q Health on 3328 9310 or the Nutrition Australia Qld's Food Smart Training team on 07 3257 4393

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