

# 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 enrolment and further information contact TAFE SA:

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**MMSS 'The HUB'**  
58 Walker Avenue,  
Mannum SA 5238

**Wednesday 5<sup>th</sup> June 2019**  
6.00pm – 9.30pm

**Free Course**

*Small Regional Community Funding  
Criteria applies*

**\*Bookings are essential**

**Ph: (08) 8348 4662**