HELLO THERE, OUR DREAM IS TO HELP YOU MAKE GREAT HAPPEN

Hygiene is as important as ABC - Always Be Clean
Gain the necessary skills to handle or serve food in any type of food outlet. Provides students with the skills to work in the hospitality industry.

Areas of study include:
- Food handling & hygiene
- Food hazards
- Contamination prevention

LOCATION/S
- Cairns, Cannonvale (Whitsunday), External, Torres Strait, Townsville (Pimlico), Online

DURATION
- Part time: 1 day / 8 hours per day, 1 day / up to 8 hours per day
- Online: Self-paced / Up to 4 weeks from enrolment date

Course delivery options
- WORKLOAD: Up to 4 weeks from enrolment date
- LOCATION: Online, External
- DELIVERY: Online

Resources required
- What to bring/wear (if studying on campus):
  - Pen
  - Paper
  - Enclosed shoes

What are my payment options?
No matter what your circumstances, TAFE Queensland North has a payment option to suit you. If you are unsure of what's right for you, call us on 1300 656 959. We're here to help.
Prices are subject to change.

Outcome
SITS00050 Food Handling

Got a question?
Enquire about your full fee study options

Accurate as at 17 April 2018. For the latest information see:
tafenorth.edu.au/course/11222

RTO 0275
CRICOS 03020E
### Units

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<th>Code</th>
<th>Description</th>
<th>Core</th>
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<tr>
<td>SITXFS001</td>
<td>Use hygienic practices for food safety</td>
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### Disclaimer

Not all electives available at all campuses.

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**PATH TO GREAT?**

Enrol today to secure your spot in this course.

**HOW TO ENROL**

Make your future happen

Connect with TAFE on Facebook

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