

Basic Food Safety Practice

 Level 2
 28 Mar 2025 (Petone) 23 May 2025 (Petone) 25 Jul 2025 (Petone) 19 Sep 2025 (Petone) 21 Nov 2025 (Petone)
 \$210 (indicative for 2025 intake)

Learn how to produce food safely and understand how to prevent cross contamination.

What you will learn

This course covers the following areas:

- Food storage
- Personal hygiene
- Food handling practice
- Storage temperatures
- Critical temperatures
- Pest control
- Waste management

Course structure

4 hours of face-to-face classroom tuition with workbook supplied. The online resources and assessment are required to be completed within 10 days from course delivery.

Entry requirements

Open entry.

You must have the ability to complete the requirements of this course without an interpreter.

Learn online

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