

## Food safety training

### 1. Follow Work Procedures to Maintain Food Safety

7 hours face to face delivery over one day, or  
7 hours face to face delivery over two evening sessions at a time  
suitable to Stallholders

Within this unit the training will cover:

- Why is food safety an important business/public health issue
- The three types of food contamination
- Basic food microbiology
- Food Poisoning
- Handling, storage, displaying and transportation of food
- Cleaning and pest control

### 2. Implement the Food Safety Program and Procedures

Monitor the Implementation of the Quality Assurance and Food Safety  
Program

14 hours face to face plus 2 hours one-on-one mentoring per client

Within these units training will cover:

- Product awareness
- Introduction to HACCP
- Processing flow charts and identifying critical control points
- Writing food safety plans and maintaining records
- Approved supplier agreements
- Risk assessment

The price for each option is listed:

	<b>Pricing option:</b>	<b>Fee schedule</b>
1	7 hours face to face delivery over one day 7 hours face to face delivery over two evening sessions at a time suitable to Stallholders	\$37 per person
2	14 hours face to face delivery plus 20 hours one-on- one mentoring (2 hours per client)	\$240.50 per group of up to 10 participants

Price includes preparation, materials, delivery and associated costs.  
At the completion of training participants will be issued with a  
Statement of Attainment.