



1 Day  
Workshop



Face to face



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# NSW FOOD SAFETY SUPERVISOR COURSE

In NSW it is a legal requirement that all clubs, pubs, restaurants, cafes and any retail outlet selling food for consumption has a Food Safety Supervisor (FSS).

Anyone, including the business owner, license holder, employees, or external contractors can be a FSS for a business, provided that they meet the required competencies and are reasonably available at all times the business is open and operating.

## Key Learning Outcomes

- Follow hygiene procedures and identify food hazards
- Report any personal health issues
- Prevent food contamination
- Prevent cross-contamination by washing hands
- Follow food safety program
- Store food safely
- Prepare food safely
- Provide safe single use items
- Maintain a clean environment
- Dispose of food safely
- Allergen Management
- Safe Egg Handling
- Cleaning and sanitising practices
- Food Act offences

To receive a NSW Food Safety Supervisor Certificate you must successfully complete training in the following units:

SITXFSA005 Use hygienic practices for food safety

SITXFSA006 Participate in safe food handling practices

Be Trained by Barringtons NSW Food Safety Supervisor Course is designed to provide food professionals with the skills required to comply with legal food safety requirements and have a thorough understanding of food safety and food handling procedures.

Your enrolment fee covers the issuance cost of \$30 for the NSW Food Safety Supervisor Certificate and \$10 for postage and handling.

Food Safety Supervisor NSW RTO Approval Number 24217

For more information please contact Be Trained by Barringtons on:

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