

Food Safety Training for Food Businesses



There are lots of food safety training options for food handlers in Tasmania, including general food handler training, more advanced training for food safety supervisors, and food allergen training.



Food Handler Training

Recommended for all food handlers

- **DoFoodSafely** is a free, online food handler training course that covers:
 - safe handling of food
 - food contamination
 - cleaning and sanitising
 - personal hygiene
 - food allergens.
- You will receive a certificate when you've completed the course.
- You're encouraged to repeat this training occasionally as a refresher (eg once a year).
- Basic food handler training is mandatory in some circumstances.

www.dofoodsafely.health.vic.gov.au



Food Safety Supervisor Training

To be completed by your Food Safety Supervisor

- Some food businesses are required to have a Food Safety Supervisor (FSS). An Environmental Health Officer from your local council will tell you if yours does.
- The FSS needs to complete more advanced training.
- FSS training must be with a Registered Training Organisation (RTO) in specific units listed on the Department of Health website.
- FSS training can be completed as a short course (eg Food Safety Supervision Skill Set) or as part of a larger course (eg Certificate III in Hospitality). Courses are available online or in person.
- You will receive a Statement of Attainment from your RTO that lists the units you've completed. A specific FSS certificate is not needed in Tasmania.
- The FSS must repeat this training every five years.

www.health.tas.gov.au/food-safety-supervisor



Food Allergen Training

Recommended for all food business staff

- **All About Allergens** is a free, online resource that has food allergen training for:
 - general food service
 - cooks and chefs
 - schools
 - child care
 - other groups.
- The course provides practical examples, videos and interactive activities.
- You will receive a certificate on completing the course.
- You're encouraged to repeat the course occasionally as a refresher (eg at least every two years).

www.foodallergytraining.org.au