



CAMDEN HAVEN COMMUNITY COLLEGE



FOOD SAFETY SUPERVISOR (FSS) COURSE

In 2009 Parliament passed legislation that requires certain food businesses in the hospitality and retail food service sector to have at least one trained Food Safety Officer.

**Businesses have until 1 October 2011
to appoint their trained FSS and notify the relevant Council of their FSS.**

The Food Safety Supervisor requirement applies to businesses serving food that is ready to eat, potentially hazardous and not sold and served in its package.

Some examples of businesses include:
restaurants, cafes, takeaway shops, caterers,
bakeries, pubs, clubs, hotels and supermarket hot food sales.

**The FSS must be trained by a Registered Training Organisation (RTO)
approved by the NSW Food Safety Authority.
Camden Haven Community College is an approved RTO.**

The course will cover 2 Units of Competency from
SIT20307 Certificate II in Hospitality (Kitchen Operations):

SITXOHS002A Follow workplace hygiene procedures
SITXFSA001A Implement food safety procedures *

MONDAY 22 AUGUST

9.00am—4.00pm

**to be held at Camden Haven Community College
Bonser Lane, Laurieton, NSW, 2443**

\$220.00

(Only 15 students per course)

Phone the College on (02) 6559 6699.

**Recognition of Prior Learning
is available under certain circumstances.
Enquire at the college for eligibility details.**

PLEASE NOTE:

FSS courses can also be delivered on-site at workplaces
for groups of 10-15 staff.

* SIRFSA001A Apply retail food safety practices
can be offered in place of the two abovementioned Units of Competency.

**Call the college on 6559 6699 or email office@chace.org.au
to express your interest.**