



PROACTIVETRAINING

FOOD PROCESSING PRE-EMPLOYMENT PROGRAM

COURSE CONTENT

This purpose built skill set course is ideal for anyone seeking to work in the food and catering industry.

Covering key topics such as; food safety, manual handling, hazard identification and safe operating practices. The course takes a fun, interactive approach to training by combining both hands-on activities with theoretical learning and caters to both those seeking to enter in to this growing industry and those looking to refresh their prior skills and knowledge.

On completion of this 5 day program candidates will receive a Statement of Attendance.

To receive a fully recognised Statement of Attainment for any Units of Competency aligned to these workshops additional training and assessment participation is required.

STANDARD PROGRAM OUTLINE

During this course participants will learn:

DAY 1: FOOD SAFETY

(ALIGNED TO: FBPFYSY2001 IMPLEMENT THE FOOD SAFETY PROGRAM AND PROCEDURES)

- Introduction to all food safety
- Cross contamination
- Correct food temperatures (Aligned to: cooking, holding hot & cold)
- Bacteria, pathogens
- HACCP
- Correct hand washing technique

DAY 2: OCCUPATIONAL HEALTH AND SAFETY

(ALIGNED TO: TLIF1001 FOLLOW OCCUPATIONAL HEALTH AND SAFETY PROCEDURES)

- Follow workplace procedures for hazard identification and risk control
- Hazards in the workplace are identified and appropriate action is taken to report them and to minimise or eliminate risk to personnel, workplace and the environment
- Personal Protective Equipment
- Safety regulations and established workplace safety and hazard control practices and procedures are obtained, interpreted and applied to day-to-day work activities
- Safe use of machinery - Do's and Don'ts

DAY 3: MANUAL HANDLING

(ALIGNED TO: TLID1001 SHIFT MATERIALS SAFELY USING MANUAL HANDLING METHODS)

- Correct manual handling techniques
- Dealing with injury and general well-being
- Heavy lifting mechanisms
- Individual, two person and group lifting techniques

DAY 4: NUMERACY AND LITERACY

(ALIGNED TO: FDFOP2061A USE NUMERICAL APPLICATIONS IN THE WORKPLACE & BSBCMM201A COMMUNICATE IN THE WORKPLACE)

- Working in a socially diverse environment
- Participate in work teams in a group
- Communicate in the workplace
- Numerical applications in the workplace

DAY 5: INDUCTION AND ORIENTATION

(ALIGNED TO: TLIL1001 COMPLETE WORKPLACE ORIENTATION/INDUCTION PROCEDURES)

- Complete workplace orientation and induction procedures when commencing a new work role
- Working as a casual labour hire employee
- How you can contribute to efficiency and productivity as a casual worker

AT A GLANCE



Duration
5 days



Delivery
Classroom and
simulated food
handling environment



Group Size
The ideal group
size is 15-20

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