

HLTSS00076	Food safety supervision skill set - for community services and health industries	
DESCRIPTION	<p>This skill set reflects the skills and knowledge required to prevent, recognise and address food handling hazards in a health or community services workplace.</p> <p>The role includes supervising other people handling food to ensure it is safe for consumption and ensuring food handling practices adhere to the organisation's food safety program, and is suitable for individuals who:</p> <ul style="list-style-type: none"> ■ hold a qualification at Certificate III level or higher in Health or related field. <p>or</p> <ul style="list-style-type: none"> ■ have skills equivalent to the qualification requirement validated through a recognition of prior learning process. 	
PATHWAYS INFORMATION	Achievement of these units provide credit towards a range of qualifications in the CHC Community Services and HLT Health Training Packages.	
LICENSING / REGULATORY INFORMATION	No occupational licensing, certification or specific legislative requirements apply to this skill set at the time of publication.	
SKILL SET REQUIREMENTS	Unit code	Unit title
	HLTFSE001	Follow basic food safety practices
	HLTFSE005	Apply and monitor food safety requirements
	HLTFSE007	Oversee the day-to-day implementation of food safety in the workplace
TARGET GROUP	This skill set is for individuals working in the health industry who wish to develop skills in supervising others to ensure that food handling is carried out correctly and safely.	
SUGGESTED WORDS FOR STATEMENT OF ATTAINMENT	These competencies from HLT Health Training Package meet industry requirements for supervising a team to implement an organisational food safety program in a health or community services setting.	