

Safe Food Handling

This course is about food safety and hygienic food practices in the preparation and service of food. The course covers hygiene issues encountered in the various types of food services found in meals on wheels and community based food services.

TOPICS COVERED INCLUDE:

- *Food Safety*
- *Personal Hygiene standards*
- *Reception and storage of food*
- *Distribution of meals*
- *Introduction to FSANZ standards*



This course is presented by BCS Catering

DATE: **Wednesday 4 August 2010**

TIME: **12.30 to 4.00**

VENUE: **St George Community Services
First Floor, 72 Carwar Ave, Carss Park NSW 2221**

COST: **FREE - Volunteers
\$20.00 – HACCC Staff
\$30.00 – non-HACCC Staff**

To book for this course or for any further enquiries,
please contact Volunteer Link on
8558 4000

Please make cheques payable to St George Community Services
(Payment must be received 7 days prior to commencement of the course or place may be forfeited)

