



ICAS TRAINING AND
EDUCATION COLLEGE

FOLLOW FOOD & BEVERAGE SAFETY AND HYGIENE POLICIES AND PROCEDURES



Course Objective

Participants will learn the basic of food safety and hygiene knowledge required to be a certified food handler

Course Content

- Practicing Good Personal Hygiene
- Using Safe Ingredients
- Handling Food Safely
- Storing Food Safely
- Maintaining Cleanliness of Utensils, Equipment and Service/Storage Areas
- Recognise the Benefits of Service Recovery

Who should attend

All food handlers

Assumed Skills and Knowledge

No requirement.

Entry Requirements

No requirement

Course Duration and Time

8.5 hours (inclusive of 1-hour break) 9am – 5.30pm

Refund Policy	Refund
Withdrawal notification received at least 14 calendar days before course commencement	75% refund of paid fees
Withdrawal notification received less than 14 calendar days from the course commencement OR Upon course commencement	No refund of paid fees

Other Information

Registration will close 2 weeks before the course commencement date or when class is full. Enquiries 6535 4187