

Safe Food Handling (non-accredited)



This session will cover:

- Where and how do we store food safely?
- How to handle food safely
- Personal hygiene
- Hand washing technique and glove use
- Legislation - how it affects food handlers
- How to reduce cross contamination
- Food transportation - frozen, cold and hot
- Food spoilage
- Cleaning and sanitation
- Your legal responsibilities as a volunteer.

When:

Monday 26 March 2018
12:30 pm to 3:00 pm

Where:

The Carrington Centre
2 Carrington Square (off Anglo Street)
Campsie NSW 2194

Cost: Free for CHSP/CCSP volunteers. \$20 other volunteers and \$50 staff (priority of access for CHSP/CCSP).

Facilitator: Jill Lipman

Supported by funding from the NSW and Australian government under the CHCP/CCSP programs

Bookings and enquires **9750 9344** or customerservice@4cs.org.au