



Course **Pre-Enrolment Guide**

Training Area:
Commercial Cookery

Training Product:
**SITSS00069 Food Safety
Supervision Skill Set**



Your Future. Your Choice. Your TAFE.

Central Regional TAFE spans four regions and around 57% of Western Australia, with nine campuses delivering training that reflects the industries driving our state's economy. From the Midwest and Wheatbelt to the Gascoyne and Goldfields, our footprint is vast – and so are the opportunities.

Studying regionally connects you directly with the jobs that matter. With most agricultural, health, and construction roles based in regional WA, training close to home ensures you build skills where the demand is.

Each campus is shaped by its community and industries. Whether it's aquaculture on the coast, mining in the Goldfields, or agriculture in the Wheatbelt, we work hand-in-hand with employers to make sure your training is current, practical, and linked to real apprenticeships and work placements.

Wherever you live, your local campus is ready to help you succeed – while keeping skills, jobs, and opportunities right here in regional WA.





Your Campus. Your Training. Your Career.

At Central Regional TAFE, it's all about you. We're here to help you shape the future you want, with the right support every step of the way.

Learn from industry experts who bring real-world knowledge into the classroom and gain the confidence and skills employers are looking for. With over 300 nationally recognised courses – from Certificate I through to Advanced Diploma – plus a wide range of short courses, there's a pathway for every ambition.

We know life is busy, so our flexible and online study options help you balance training with work, family, and everything else you've got going on. Add to that payment plans and tailored support, and achieving your goals has never been easier.

Whether you're leaving school, changing careers, or upskilling, you'll find a place at TAFE – and a pathway to a future that works for you.

Train where you live. Build real skills. Shape a future that works – with Central Regional TAFE.

Course Information

SITSS00069 Food Safety Supervision

Release number	1
Required number of units for course completion	SITSS00069 Food Safety Supervision skill set Two units STIXSA005 - Use Hygienic Practices for Food Safety SITXFSA006 - Participate in safe food handling practices
Duration	Approximately 26 Hours, 6-month enrolment.
Location	Central Regional TAFE Geraldton – U Block
Delivery mode	Self-paced Onsite

IS THIS COURSE RIGHT FOR ME?

Before you choose this course, it's a good idea to think about the skills and knowledge you might need. The information below will help you decide if the course is a good fit for you, or if there are areas where you might need some extra support.

Information you need to know about the course

Before starting this skill set, it's important to understand what the work involves and the skills you'll need.

The course is offered as self-paced onsite, with a 6-month enrolment.

If students are unable to complete the study and assessments within the 6-month enrolment, they will be withdrawn and will need to re-enrol into the course.

Both of the two units for this skillset will have a knowledge and practical component and assessment to them that all require satisfactory completion.

STAGE 1 - Knowledge material and assessments delivered online.

Students should expect to spend 5-20 hours completing the study and knowledge assessment for this skillset. The time it takes will depend on students reading and writing ability as well as previous experience.

STAGE 2 - 1 day practical on-site at Geraldton Campus, U Block, Zeewijk Training Restaurant

Practical training and assessment will be done on-site, face to face, over 1 day, from 09.00 to 15.00.

The units are listed below:

Stage 1 is to be completed before stage 2 is scheduled for the individual learner/s so the practical assessment will be scheduled with the student AFTER the knowledge assessment has been passed.

Physical requirements:

- Standing for long periods in a kitchen or food service area
- Repetitive tasks such as cleaning, lifting light items, and working at benches
- Moving through busy or confined food preparation spaces

Emotional and mental requirements:

- Always staying focused on food safety rules
- Managing stress during busy service periods
- Following procedures carefully, even under pressure

Environmental requirements:

- Working around heat, steam, refrigeration, and cleaning chemicals
- Working in noisy environments such as commercial kitchens
- Handling food waste and cleaning tasks

Cultural aspects:

- Working with different types of food, including meat, dairy, and allergens
- Working respectfully with people from diverse backgrounds and genders

Workplace requirements:

- Some workplaces may require a Working with Children Check, vaccinations, or First Aid, depending on the job role

Course Pathways

This course aims to help you develop skills and knowledge that may support entry into a range of job roles or further study.

Pathways into this Skill Set may include:

- Direct entry for individuals wanting to learn essential food safety and hygiene skills
- Hospitality workers who need to meet food safety supervisor requirements
- People re-entering the workforce or changing careers into kitchens, cafés, catering, or retail food
- Students completing VETDSS hospitality programs or entry-level hospitality/food service qualifications

Pathways from this Skill Set may include:

- Employment in food handling roles such as kitchen hand, café assistant, catering assistant, food service worker, or front-of-house staff
- Meeting employer or industry requirements to act as a Food Safety Supervisor
- SIT20322 Certificate II in Hospitality
- SIT30622 Certificate III in Hospitality
- Further training in kitchen operations, food safety, barista skills, or customer service

Exit points:

- Students who successfully complete both units will receive a Statement of Attainment for the SITSS00069 Food Safety Supervision Skill Set
- Students who do not complete all units will receive a Statement of Attainment for each unit in which competency is achieved

National Course Entry Requirements

Both units in this skill set list Nil under entry requirements on training.gov.au:

- **SITXFSA005 – Use hygienic practices for food safety**
<https://training.gov.au/Training/Details/SITXFSA005>
- **SITXFSA006 – Participate in safe food handling practices**
<https://training.gov.au/Training/Details/SITXFSA006>

Central Regional TAFE (CR TAFE) Entry Requirements

You must have a Unique Student Identifier (USI) to enrol in and complete any nationally recognised training in Australia. If you do not have a USI or need help getting one, we can assist you with the process.

For enrolment at CR TAFE, the following requirements apply:

- Minimum age: Learners must be **16 years or older** to participate in this skill set.
- No prior experience is required. You do not need previous food safety or hospitality experience to enrol.
- Digital access: You must have access **to a** computer or laptop with internet **to** complete any online learning components.

Fees and Payments

Whether you are enrolling in individual units and/or full qualifications at CR TAFE, you are responsible for paying the enrolment fee for each unit you enrol in.

You will find detailed information about your course costs and how they are calculated on our website [here](#).

You can also check the drop-down box for FEES on your course page on the website which has details about the course fees.

Further information on:

- key payment terms and conditions
- availability of any relevant government training entitlements and subsidies
- our withdrawal and refund requirements

is available under the Fees and Payment Options section in the Student Handbook on our website [here](#).

Our Student Business Systems team can help if you are unsure about any fee information. Please refer to the Contacts section, on how to contact us.

Learning Resources

You will need the following learning resources for your course:

- Learning resources on learning platform or PDF.
- Handouts.
- Learners guide
- **Note:** Detailed specifications of resources required at a unit of competency level are addressed in the Training and Assessment Plan (Lecturer and Student) for individual units of competency

Resources and equipment you need to bring

You are required to provide (at your own expense) the following list of resources/equipment:

Learners will need to provide the following resources to participate in this program:

- Stationery (notebook, pens, highlighters)

- Enclosed non-slip shoes (steel caps not required)
- Long pants
- Hair tie or hairnet (if applicable)
- Apron (For kitchen use)

CR TAFE online library resources

Our online library has a wide range of electronic resources useful to your course. You can find our online library on the CR TAFE website [here](#). Library staff are available to assist you as required.

My Portal

There is a variety of information available to students on our website under [Current Students](#). Once you are enrolled, the Student Portal will allow you to view the following:

- My application - view the status of your application to study
- My payments - view your payment history and instalment plan details (if relevant)
- My study - view your course details, units and academic records
- My details - view and update your personal information
- My tasks - view any notices from Central Regional TAFE
- Blackboard - links directly to the Blackboard e-learning platform

Recognition of Prior Learning

Recognition of prior learning (RPL) means an assessment process that involves assessment of an individual's relevant prior learning and experience (including skills and knowledge obtained through formal and informal learning) to determine the extent to which the individual meets requirements specified in the training product. If you think you have existing knowledge and skills in one or more of your units of study, you may apply for RPL. Should you apply for RPL, you will be supported through the process by a lecturer. For further information visit our website [here](#).

This is a short-duration course structured around hands-on practical training, with assessments conducted through direct observation of skill demonstrations. In this context, Recognition of Prior Learning (RPL) would not be a suitable option.

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Credit

Credit can be given if you have successfully completed a unit or module that has the same code or is deemed equivalent to one in your current course. You may have completed this unit/module at a Registered Training Organisation or at an alternate authorised organisation such as a university.

You will have to provide some evidence you have successfully completed the unit or module. This might include authenticated VET transcripts or other AQF certification documents like Statements of Attainment, Records of Results etc.

You won't be charged for credit. If you think this might apply to you, contact your lecturer to discuss eligibility, the application process and the evidence you need to provide.

Note: CR TAFE will not issue an Award or Statement of Attainment that is achieved wholly through crediting units completed at another RTO.

Appeals and Feedback

CR TAFE values student feedback and recognises that opportunities to improve products and services arise from the effective handling of student complaints. Complaints are processed in a way that balances the interests of students and CR TAFE while making sure the process is fair for everyone.

Students are supported to [provide feedback and make complaints](#). Students have the right to appeal decisions made by the lecturer/assessor and CR TAFE. For example, if you have concerns about your assessment results, please approach your lecturer to discuss the issue and/or refer to our website for details [here](#).

Student Support Services

CR TAFE aims to provide a supportive learning environment for all students. If you have any support needs, either before you enrol or during your course, we encourage you to speak with your lecturer or the Student Support Services team. CR TAFE will provide, or help you access, the support that can assist you in your studies.

Training Support:

You are encouraged to identify any training support that you may need before you enrol and at any point during your learning journey. This may include but not limited to:

- Study Skills
- Accessing and using technology
- Assessments
- Disability support
- Aboriginal and Torres Strait Islander support

Wellbeing Support:

CR TAFE is dedicated to supporting students and to providing a safe and inclusive learning environment for all students including a culturally safe learning environment for Aboriginal people. CR TAFE recognises that student wellbeing is important for a successful learning journey and may provide, or support access to, appropriate services where needed. Wellbeing support may include, but not limited to:

- Counselling and mental health resources (external)
- Career Services and Guidance (internal)
- Financial (fee and debt payment options, scholarships) (internal)
- Abuse, harassment, bullying (internal and external)
- Crisis and Support Lines (external)
- Support for Aboriginal students (internal and external)
- Aboriginal Counselling Support (external)
- Support for students with disability (internal and external)
- Support for international students (internal)

For confidential, no obligation contact information for wellbeing support, please contact our Student Support Services team who can help you with more information on how to access these support services, or go to our [website](#).

Contacts:

Lecturer contact details:

Name: Elangu Iyyapillai

Phone number: 9956 6154

Email: elangu.iyyapillai@crtafe.wa.edu.au

Building: U Block

Availability: *Monday-Friday 8 am- 4 pm*

To speak to our Student Business System Team, Student Support Services Team, our Technical Support Team, Aboriginal Support Services or your local Access and Equity Inclusion Officer, contact: 1800 672 700 or enquiries@crtafe.wa.edu.au.

Alternatively, you can complete an online enquiry form <https://www.centralregionaltafe.wa.edu.au/contact-us>.

For help with all things career, training and employment, contact our Jobs and Skills Centres at either our Geraldton, Kalgoorlie or Northam campuses, or call 13 64 64 or go to www.jobsandskills.wa.gov.au.

Award

Upon successful completion of this course, you are entitled to an Award and a Record of Achievement. Should you not have successfully completed all the units of competency required for the Award, you are entitled to a Statement of Attainment for the individual units for which you have been assessed as competent.

Further Resources and Information

More information can be found in our Student Handbook, available for download off our website [here](#).

Licensing/Registration Requirements that Apply on Completion

There are no licensing or registration requirements linked to the completion of this course. This is confirmed on the national training register for the units in this skill set: <https://training.gov.au>

Notification of Changes to the Course

You will be informed in writing by your lecturer of any changes that affect your course after enrolment. You will be supported throughout the change to ensure there is minimal disruption to your learning journey.

Assessment Methods

For this course, assessments may include the following:

- Knowledge questions: This involves answering questions, either orally or in writing relating to the unit of competency.
- Observations: This involves your assessor or a third party (workplace supervisor) observing you perform tasks in the workplace and/or simulated workplace to check that you have the knowledge and skills required for the unit of competency.
- Project: This involves completing tasks or activities in the workplace and/or simulated workplace to show that you can apply the knowledge and skills required for the unit of competency.
- Portfolio: This is a collection of evidence you put together, such as documents, examples of your work, or completed activities, to show that you have the knowledge and skills required for the unit of competency.

Note: The specific assessments required for each unit of competency will be outlined in the Training and Assessment Plan (TAP) for that unit. You will receive a copy of the TAP for each unit when you enrol.

Overview of Training Hours


The table below outlines the units you need to complete. It shows the types of training you are required to do, approximately how much time they should take. This will help you understand how much time you will need to set aside for each unit you are enrolled in.

Stage	National ID	Unit Of Competency	Face to Face	Workshops	Work Placement	Structured Out Of Class Activities	Tutorial Study Support	Total	Assessment	Delivery Mode	Core / Elective	Pre-Requisites National Code/s
Stage 1 and 2	SITXFSA005	Use hygienic practices for food safety [OEB45]	3.00			10.00		13.00	2.00	Blended Delivery	Elective	
	SITXFSA006	Participate in safe food handling practices [OEA32]	3.00			10.00		13.00	3.00	Blended Delivery	Elective	
		Total	6.00	0.00	0.00	20.00	0.00	26.00	5.00			

Cluster	Unit Of Competency	Core / Elective
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 enquiries@crtafe.wa.edu.au

 centralregionaltafe.wa.edu.au



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