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| Staff Name  | Date  | Details of Instructions / Training Conducted  | Checked By  |
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Food Handling – Skills and Knowledge

Food Safety Standard 3.2.2 requires that a food business must ensure that persons undertaking or supervising food handling practices have appropriate skills and knowledge in food safety and food hygiene matters for their level of food handling. This clause of the standard does not require specific mandatory training to demonstrate appropriate skills and knowledge, but recognises that skills and knowledge can be obtained in different ways.

* Examples for obtaining the skills and knowledge required include:
* in house training by other staff or the licensee
* provide food safety and food hygiene information to staff
* having operating procedures in place that clarify the responsibilities of food handlers and supervisors
* attendance at food safety courses conducted by local councils or other bodies such as industry associations
* completing online food safety training courses such as I’m Alert
* employing a consultant to conduct a course to staff and
* formal training courses / qualifications through an RTO.

Category one and two food businesses must ensure that they also meet the requirements of Standard 3.2.2.A which requires a food handling who engages in a prescribed activity to have:

1. Completed a food safety training course; or
2. Skills and knowledge of food safety and hygiene commensurate with that specific prescribed activity.