

# Keep Your Business Food Safe

## Short Course – North West



This workshop is designed to provide a summary of basic food safe handling practices and responsibilities. It deals with basic information relating to food safety procedures in a food handling business. All our trainers are qualified in food safe procedures.

**Course includes:**

- Basic Cleaning.
- Basic Receiving and Storing.
- Basic Kitchen Hygiene.

**Outcome:** Statement of Attendance.

**When:**

Course 1: Wed 16 March 2011, 10am - 2.30pm (with half hour lunch).

Course 2: Tues 5 July 2011, 10am - 2.30pm (with half hour lunch).

**Where:** Drysdale North West, 20 Valley Road, Devonport.

**Cost:** \$95 per person (no concessions).

**For further information please contact:**

Hussein Tas on 6421 5555 or email [Hussein.Tas@skillsinstitute.tas.edu.au](mailto:Hussein.Tas@skillsinstitute.tas.edu.au).

**To make a booking phone 1300 655 307.**

**The Total Training Package**  
**1300 655 307**