

Keep Your Business Food Safe

Short Course – North



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:

Thurs 7 April 2011, 10am - 2.30pm (with half hour lunch).
Tues 23 August 2011, 10am - 2.30pm (with half hour lunch).
Tues 1 November 2011, 10am - 2.30pm (with half hour lunch).

Where: Drysdale North, Cnr Charles & Frankland Streets, Launceston.

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

For further information please contact:

Terry Belton on 6336 2933 or email Terry.Belton@skillsinstitute.tas.edu.au.

To make a booking phone 1300 655 307.

The Total Training Package
1300 655 307