

## **Units of Competency**

### **Food Processing – Food product manufacturers, flour mills, canneries, packers, bakers, Breweries or wineries**

FDFFS2001A                      Implement the Food Safety Program and Procedures  
(Previously FDFFS2001A)

### **Retail – Supermarkets, convenience store, grocers and delicatessens**

SIRRFSA001a                    Apply Retail Food Safety Practices  
(Previously WRRLP6C)

Or use the competency standard from the **Hospitality** Sector

### **Health - Hospitals**

HLTFS207C                      Follow Basic Food Safety Practices

HLTFS310C                      Apply and Monitor Food Safety Requirements

HLTFS309C                      Oversee the day to day implementation of food safety in the workplace

### **Community Services – Child Care services, nursing homes, hostels and meals on wheels**

HLTFS207C                      Follow Basic Food Safety Practices

HLTFS310C                      Apply and Monitor Food Safety Requirements

HLTFS309C                      Oversee the day to day implementation of food safety in the workplace

### **Hospitality – Restaurants, Cafes and Hotels**

SITXFSA101                      Use Hygienic Practices for Food Safety  
(Previously SITXOHS002a)

SITXFSA201                      Participate in Safe Food Handling  
(Previously SITXFSA001A)