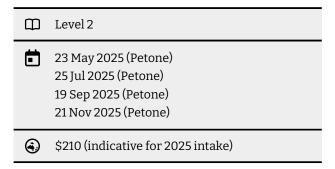
Basic Food Safety Practice



Learn how to produce food safely and understand how to prevent cross contamination.

What you will learn

This course covers the following areas:

- Food storage
- Personal hygiene
- Food handling practice
- Storage temperatures
- Critical temperatures
- Pest control
- Waste management

Course structure

4 hours of face-to-face classroom tuition with workbook supplied. The online resources and assessment are required to be completed within 10 days from course delivery.

Entry requirements

Open entry.

You must have the ability to complete the requirements of this course without an interpreter.

Learn online

Start anytime, with self-paced study online. Enrol now through our 'Continuing Professional Development' platform.

Enrol to study online

Disclaimer: The information contained in this document is correct at the time of print. Whitireia and WelTec | Te Pūkenga reserves the right to cancel or postpone any of the programmes, and shall not be liable for any claim other than the proportion of programme fees that the cancelled portion bears. Some programmes may be dependent upon formal approval from NZQA (New Zealand Qualifications Authority), TEC (Tertiary Education Commission) funding allocation, and the number of enrolments. As part of the NZQA targeted review of all Level 1-6 New Zealand qualifications, there may still be changes to some programmes starting in 2024. Fees, programmes, entry and selection criteria, and dates, are subject to change. Please check the relevant programme pages at whitireiaweltec.ac.nz for up-to-date information and full entry regulations before applying to enrol. Information regarding English language requirements is available on each course page at whitireiaweltec.ac.nz.