



yes...
but
wash it
first

The Pub School Way

Responsible Service of Food (RSF)

Hygiene for food handlers

Appropriate for all those working in an environment where food is stored, prepared or served.

Responsible Service of Food

Nationally recognised training course.

SITXOHS002A

Follow Workplace Hygiene Procedures

Professional training for persons engaging in the provision of food services.

Program elements include:

- Following hygiene procedures and identifying health hazards.
- Reporting any personal health issues.
- Preventing food and other item contamination.
- Preventing cross-contamination by washing hands.

All elements of this professional training course meet with the legal provisions of Australian Food Safety Legislation.



Watch - Practice - Do

For information about all of our
Pub School Hospitality Courses
call 1300 36 8883 or go online
www.iascend.com.au

