



Service Skills Victoria

Reframing the Future 2006 Food Safety Trainers Network List of Resources

Chisholm Institute of TAFE

Contact is Kaye Grant

Ph: 9238 8174

Safe Food Handling Text Incorporating:

Follow Workplace Hygiene Procedures THHGHS01B

Follow Work Procedures to Maintain Food Safety FDFCORFSY1A

Follow Basic Food Safety Procedures HLTFS7A.

Didasko Learning Resources

Contact is Graham Brown

Phone: 9573 3900 graham.brown@didasko.com

Both in workbook format and CD Rom

Implement Food Safety Procedures THHBCC11B Learners Guide

Implement Food Safety Procedures THHBCC11B Training Delivery Guide

Follow Workplace Hygiene Procedures THHGHS01B Learners Guide

Follow Workplace Hygiene Procedures THHGHS01B Training Delivery Guide.

The Gordon Institute of TAFE

Contact is Mark Gingell

The Business Development Manager, Tourism Hospitality & Cookery.

Phone: 03 52250584 Mobile 0400657268 MGingell@gordontafe.edu.au

Follow Workplace Hygiene Procedures - THHGHS01B Student workbook.

Follow Workplace Hygiene Procedures - THHGHS01B Teacher Guide

DVD - PowerPoint to use as a training tool.

Implement Food Safety Procedures - THHBCC11B Student workbook.

Implement Food Safety Procedures - THHBCC11B Teacher Guide.

Assessment tools are included in the Teacher versions.

Pearson Education Australia

Contact is Matthew Smith

Ph: 9811 2859 Mobile 0417 417 385 matthew.smith@pearsoned.com.au

www.pearsoned.com.au/VETresourcefinder

The Road to Hospitality Skills for the New Professional 2nd edition (Follow Workplace Hygiene Procedures – THHGHS01B is incorporated into this text

Monitor Food Safety Plan/program WRRLP7C – Learner Guide/workbook

Prepare and Display Fast Food Items WRRFM3B – Learner Guide/workbook

Apply Safe Working Practices – WRRLP1B – Learner Guide/Workbook

Apply Retail Food Safety Practices – WRRLP6C – Learner Guide/workbook

Advise on Fast Food Products – WRRFS3B – Learner Guide/workbook.

**Department of Education and Training
Office of Training and Tertiary Education**

Website for Teaching and Learning Guides:

<http://trainingsupport.otte.vic.gov.au/teachernetworknews/40/Guide%2Epdf>

Guide to Teaching, Learning and Assessment THH02 Hospitality Training Package.
THHGHS01B Follow Workplace Hygiene Procedures in 21108VIC Certificate I in Work Education.

<http://trainingsupport.otte.vic.gov.au/teachernetworknews/40/Appendix%201%2Epdf>

Overview of a range of learning difficulties and disabilities encountered by Trainers of the 2108VIC Certificate I in Work Education Trainers.

<http://trainingsupport.otte.vic.gov.au/teachernetworknews/40/Appendix%202%2Epdf>

Examples of a range of teaching, learning and assessment tools provided by trainers of the 21108VIC Certificate I in Work Education.

Service Skills South Australia

Contact is Graham Oades Executive Officer Phone: 0417 005 775

Safer Industries/WorkCover Corporation and South Australian Government

“Hospitality Industry” Eat to Live Training Video and CD Rom

William Angliss Institute of TAFE

Contact is Barb Quarry

Phone: 9606 2136 barbaraq@angliss.vic.edu.au

Follow Workplace Hygiene Procedures THHGHS01B Certificate II/III in Hospitality (Operations) THH33002

Implement Workplace Health, Safety and Security Procedures THHGLE02B Certificate IV in Hospitality (Supervision) THH42602.

William Angliss worked with the Compass Group to provide tailored resources to suit their requirements. If you wish further details regarding this process contact Karon Hepner Learning and Development Manager Compass Group Ph: 9274 9556 or contact William Angliss Institute of TAFE directly.

Prime Skills

Contact is Joan Beredimas, Program Manager, Phone: (03) 9740 2577

Website: www.primeskills.com.au

Integrity Training

Contact is Kevin Hall, Director – Inspirational Industry Solutions, Phone: (03) 9310 5722

Retail Resources – Apply Retail Food Safety Practices (Cost = \$24.50 + GST)

Faxed orders for this resource can be lodged on (03) 9310 5933 or via

donna@iistraining.com.au. RTO's should allow approx. 2 days for delivery via

courier. Courier charges are to be covered by the receiving RTO or trainer.