

Why is food safety so important?

In Victoria, food business owners are legally responsible to ensure that food sold to customers is safe to eat. Not only is the business owner/proprietor responsible for food safety, but all staff who prepare food are also responsible to ensure that the food they handle is safe.

What's covered in the 'Do Food Safely' training course?

Completing the course will enable you to:

- Define food handlers and their responsibilities
- Describe the ways in which food can become contaminated and potentially unsafe
- Describe the common causes as well as symptoms of food poisoning
- Explain the do's and don'ts for maintaining good personal hygiene
- Handle food correctly at all stages of preparation
- Explain the do's and don'ts for accepting food deliveries, storing, displaying and transporting food
- Explain the do's and don'ts for cleaning food preparation surfaces and equipment

The online training course is located at <http://dofoodsafely.health.vic.gov.au>



Welcome to DoFoodSafely

This free, non-accredited online learning resource is provided by the Department of Health and Human Services to enable you to understand how to safely work with food.

Topics I need to know

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| Why food safety? | Personal hygiene | Food handling | Food contamination |
| Food delivery, storage and display | Cleaning and sanitising | Food allergens | |

Who can complete the 'Do Food Safely' online training course?

People currently employed in, or seeking to gain employment in the food service industry are encouraged to complete the training course.

The course provides training, information and advice for people working in the food service industry. The course is accessible to be completed by anyone, but is particularly valuable for people who currently work in the food service industry, or who are looking for work of this type.

What does it cost?

Nothing, it's absolutely FREE – and you are issued with a certificate upon successfully completing the training

Where can I find more information?

To take the course and learn all about food safety, visit <http://dofoodsafely.health.vic.gov.au>

