

# Achievement in Food Safety (TK0017) Level 2

## You will learn the:

- ability to understand and comply with health and safety legislation, and practice food safety methods to maintain a safe working environment.
- knowledge of storage and temperature control of food, effective cleaning routines, and food contamination hazards and the methods used to control them.

## Entry Criteria

There is no entry criteria for this programme. Entry to the programme will be in order of receipt of enrolment.

## Programme Specific Information

The programme is scheduled over three days. (9am - 3pm each day)

Students who require Unit Standard 167 are required to enrol and attend the first day and the third day of the course. Students who require Unit Standard 168 must attend all three days with the assessment included on the second and third day.

## Qualification requirements

Students must achieve 8 WITT credits to be awarded the Achievement in Food Safety.

## Clothing

If sitting unit 167 you will be required to wear long pants and appropriate closed in footwear for a commercial kitchen.

## Future Study Options:

NZ Certificate in Food and Beverage,  
NZ Certificate in Cookery, NZ Certificate in Baking.

## PROGRAMME INFORMATION

### CFS2.001 Food Safety

Unit Standard 167 is for all people working, or preparing to work, in a food business, and includes basic understanding of practices that result in safe food.

### CFS2.001 Food Hazards

Unit Standard 168 is a theory based and is designed for all people working, or preparing to work, in a food business.

## Programme Fees and Additional Expenses

### Programme Fees

Domestic: \$210 for one unit.  
\$420 for both units.

### Course Dates 2021

- March 17, 24 & 31 (9am - 3pm)
- August 11, 18 & 25 (9am - 3pm)
- November 8, 15 & 22 (9am - 3pm)