



> Hospitality Careers > Food Safety

# Food Safety 2011

## Food Safety Unit 167

This theory and practical course explains the legislation of food safety. It is a legal requirement for anyone employed in a food premises (DCC environs) to attend and successfully complete a food safety course as covered in the DCC Food Safety By-Law 2005, and likely to be incorporated into the upcoming National Food Hygiene legislation. The course is recommended for ALL people working, or preparing to work, in a food business. It includes a basic understanding of practices that result in safe food i.e. food contamination hazards, personal hygiene, food spoilage, contamination prevention, temperature and time management.

Successful completion of this course will gain NZQA Unit Standard 167 Practice Food Safety Methods in a Food Business (4 Credits Level 2).

DOMESTIC FEE: \$160.00

INTERNATIONAL FEE: \$160.00

*Owing to examination requirements, a good understanding of English is required.*

**PLEASE NOTE:** Those students who have completed the theory component of Unit Standard 167 previously will be assessed on a case-by-case basis, as to an individuals subject competency prior to enrolling in the practical session.

### TO ENROL:

Please phone 0800 762 786 for an enrolment pack. You will be advised whether you need to bring your birth certificate or passport for validation purposes. Once enrolled, an invoice will be posted.

### REGISTRATION:

All participants are to meet at the School of Hospitality Administration Office, M Block, Harbour Terrace. As numbers are limited, admittance to class is only by proof of payment.

Food Safety Regulations dictate that nails will be short, clean with no nail polish. There is to be no jewellery (earrings, facial piercings, bangles, watches, necklaces/pendants) worn during the practical component in the kitchen.

Health and Safety regulations dictate that closed-in shoes with no heels must be worn in the kitchen.

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School of Hospitality  
Te Kura Manaakitaka  
info@op.ac.nz

## Food Safety Unit 168

During this course candidates make an in depth study of the food contamination hazards and their prevention. An introduction to food control plans based on HACCP is included. Unit Standard 167 should be successfully completed before entering this course (4 Credits Level 3).

DOMESTIC FEE: \$176.00

INTERNATIONAL FEE: \$176.00

## Unit Standard 15275: Supervise Staff Under a Food Safety Programme

This course can be delivered on request, and is subject to numbers (10 credits Level 4).

Failure to adhere to the dress code can result in no admission to the kitchen assessment, therefore a "not passed" result.

### IMPORTANT:

If your employer is paying the course fee, you will require a letter signed by an appropriate company representative on their letterhead. Please return this with your enrolment form. Your employer will then be sent an invoice for the course fee. If this letter is not supplied, you personally will be invoiced for the course fee.

### DATES AND VENUE:

Please see overleaf.

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Forth Street, Private Bag 1910  
Dunedin 9054, New Zealand

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Fax + 64 3 471 6870  
www.otagopolytechnic.ac.nz

**VENUE:**

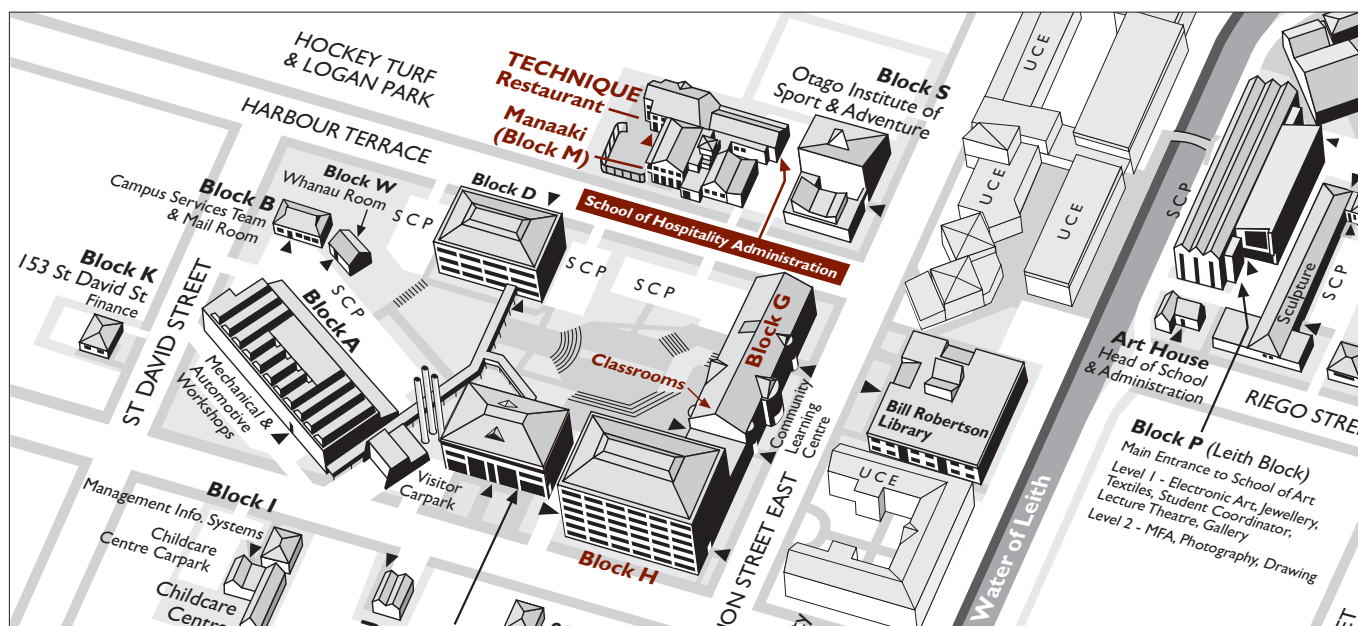
Forth Street Campus (on Harbour Terrace).

**2011 DATES FOR FOOD SAFETY UNIT 167:**

Course	Day	Date	Stream
Course 1	Friday	11 February	8.30am-12.30pm (Theory) (1/2 hour lunch break) 1.00pm – 5.00pm (Practical)
Course 2	Friday	8 April	8.30am – 12.30pm (Theory) (1/2 hour lunch break) 1.00pm – 5.00pm (Practical)
Course 3	Friday	3 June	8.30am – 12.30pm (Theory) (1/2 hour lunch break) 1.00pm – 5.00pm (Practical)
Course 4	Friday	5 August	8.30am – 12.30pm (Theory) (1/2 hour lunch break) 1.00pm – 5.00pm (Practical)
Course 5	Friday	7 October	8.30am – 12.30pm (Theory) (1/2 hour lunch break) 1.00pm – 5.00pm (Practical)
Course 6	Friday	4 November	8.30am – 12.30pm (Theory) (1/2 hour lunch break) 1.00pm – 5.00pm (Practical)

**2011 DATES FOR FOOD SAFETY UNIT 168:**

Course	Day	Date	Stream
Course 1	Friday Friday	18 February 18 March	9.00am-5.00pm (1/2 hour lunch break)
Course 2	Friday Friday	15 April 20 May	9.00am-5.00pm (1/2 hour lunch break)
Course 3	Friday Friday	15 July 19 August	9.00am-5.00pm (1/2 hour lunch break)
Course 4	Friday Friday	21 October 18 November	9.00am-5.00pm (1/2 hour lunch break)



**\*DISCLAIMER:** While every effort is made to ensure that this sheet is accurate, Otago Polytechnic reserves the right to amend, alter or withdraw any of the contained information. The fees shown in this document are indicative ONLY. Both domestic and international fees are subject to change and are dependent on the development and implementation of Government policies. Please note that additional fees may from time to time be required for external examination, NZQA fees and/or additional material fees.