

Food handling course Melbourne: SITXFSA005, and why it is not a Food Safety Supervisor certificate | Complete Hospitality Training

Canonical: <https://cht.edu.au/courses/food-handling-course/>

Details:

Product

Product Facts

****Product Name**:** Food Handling Course Melbourne | Food Safety Course - Complete Hospitality Training ****Fulfillment Type**:** online ****Category**:** Education & Training > Professional Certification Courses

Food handling course: SITXFSA005

Our Melbourne Food Handling course is delivered at Level 3, 28 Elizabeth Street, with online assessment. The listed duration is three hours, and successful completion leads to a Statement of Attainment for SITXFSA005. This classroom offering is separate from our virtual food-handling course.

View our official course details and booking information . Course details checked 2 October 2026.

Course background and related accredited requirements

Food handler training and Food Safety Supervisor training are two different things , and confusing them is the most expensive mistake in this area.

SITXFSA005 Use hygienic practices for food safety is the food handler unit. It satisfies the food handler training obligation under Standard 3.2.2A of the Australian New Zealand Food Standards Code. It does not make the holder a Food Safety Supervisor in any state.

It also does one thing no free alternative can, covered in detail below: it unlocks nine other units in the food and beverage stream, which makes it the highest-leverage single unit on our scope.

The distinction in one table

Food handling Food Safety Supervisor --- --- --- Unit(s) SITXFSA005 SITXFSA005 + SITXFSA006 Skill set SITSS00068 Food Handling SITSS00069 Food Safety Supervision What it satisfies Standard 3.2.2A food handler training (clause 3.2.2A—10) The FSS appointment duty (clause 3.2.2A—11) Who needs it Each food handler doing a prescribed activity needs training or commensurate skills and knowledge At least one appointed supervisor; NSW requires at least one per premises Renewal No refresher period set by regulation 5 years for cat 1 and 2 Records Record keeping is optional Certificate must be held and produced Our page This page Food Safety Supervisor
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If your employer has told you to "get your food safety certificate", establish which of these two they mean before enrolling. They are different courses at different lengths. Naming the skill set code — SITSS00068 or SITSS00069 — removes the ambiguity in one question. The difference between the two skill sets is exactly one unit, SITXFSA006 , and both have been on our scope since 10 June 2022 ,

aligned to our registration period ending 30 June 2032 .

Where food handler training sits in Standard 3.2.2A

Standard 3.2.2A, which commenced 8 December 2023 , imposes three food safety management tools, and food handler training is the first of them:

| Tool | Clause | Applies to | | --- | --- | --- | | 1. Food handler training | 3.2.2A—10 | Category 1 and 2 | | 2. Food safety supervisor | 3.2.2A—11 | Category 1 and 2 | | 3. Substantiation records | 3.2.2A—12 | Category 1 only , kept 3 months |

So a category one business complies with all three clauses and a category two business with the first two. One clause is the whole difference between them.

The obligation under Tool 1 is that each food handler has completed food safety training, or holds skills and knowledge commensurate with the activity, before engaging in it. Not after, not within a grace period.

What "the activity" actually means

Worth defining, because "before engaging in the activity" is meaningless until you know which activity. The trigger is a prescribed activity : the handling by the food business of any unpackaged potentially hazardous food that is either

used in the preparation of ready-to-eat food to be served to a consumer, or

is itself ready-to-eat food intended for retail sale by that business.

That definition is the hinge of the whole standard. It is the trigger point for every one of the three tools, not just for training. Two practical readings follow. A venue that only reheats sealed packaged meals is not conducting a prescribed activity. And a venue opening on Friday cannot treat "we have the course booked for next week" as compliance, because the duty attaches before the first prescribed activity, not before the first inspection.

The four topics the training must cover

Whatever route you take, the training has to cover four things:

Safe food handling

Prevention of food contamination

Cleaning and sanitising of premises and equipment

Personal hygiene

Those four are the test of whether a course is adequate, and they are what makes the in-house option below workable.

Three ways to satisfy it

This is the part most people do not know. The standard does not require accredited training:

A nationally recognised unit — SITXFSA005 , which is what this page is about

A free state course — see below

Training the business develops itself , tailored to its own activities and procedures, provided it covers the four topics above

A business may also recognise prior learning itself, and the recognised routes are wider than most operators realise: competency-based training , in-house education , a food safety induction completed

at another food business , or relevant previous industry experience in the food industry. And record keeping of food handler training is optional under the standard.

So why pay for the accredited unit? Because the other two routes produce nothing portable, and neither satisfies a prerequisite. Which of the three is right depends on whether you are solving a compliance problem or building a credential.

And the duty underneath all of it, which predates 2023

One layer is older than Standard 3.2.2A and is not superseded by it. Clause 3 of Standard 3.2.2 has applied to every Australian food business since 2000 : the business must ensure that persons undertaking or supervising food handling operations have skills in food safety and food hygiene matters, and knowledge of them, commensurate with their work activities .

Clause 3 is outcome-based — it names no course, no certificate, no unit code and no refresher period. Its only carve-out is narrow: it does not apply to persons handling food for fundraising events at which the only food sold is food that is not potentially hazardous, or is to be consumed immediately after thorough cooking.

Standard 3.2.2A did not change clause 3; it added a prescriptive layer on top for category one and two businesses. That has one consequence worth naming, because it answers the most common misreading of this whole area: a business outside categories one and two is not outside food safety training law. It still answers to clause 3. "We are not category one or two" resolves the prescriptive duty, not the underlying one.

Are you category one or category two?

The distinction decides whether the substantiation tool applies to your business, and the definitions are narrower than "any food business".

Category one is a caterer or food service that processes unpackaged potentially hazardous food into food that is both potentially hazardous and ready-to-eat. Restaurants, cafes, takeaways, caterers, bakeries, hospitals, aged care, childcare, school canteens, mobile vendors, and service stations or supermarkets that make and serve food.

Category two offers ready-to-eat, potentially hazardous food for retail sale where the business did not make or process it — other than slicing, weighing, repacking, reheating or hot-holding . Delicatessens, seafood retailers, butchers, convenience stores.

Those five permitted steps are the practical test. A deli that slices and repacks is category two. The moment it starts making sandwiches it is category one, and the substantiation tool applies.

What the unit actually assesses

This is the part course listings usually skip, and it is the only reliable way to tell a real SITXFSA005 from something dressed up as one.

The unit's performance evidence requires the candidate to demonstrate hygienic food handling in line with organisational procedures , and to show each of the following on at least three separate occasions :

| Must be demonstrated | On how many occasions | | --- | --- | | Correct hand washing | At least three | | Appropriate use of uniform and personal protective equipment | At least three | | Effective personal health and hygiene practices | At least three | | Hygienic food service | At least three |

On top of the four, the unit requires the candidate to follow the procedures for reporting unsafe hygiene practices — the reporting duty, not only the practice itself.

That structure is why the check further down this page holds. Three occasions is not something a single multiple-choice quiz can evidence. A course that issues a certificate the moment you finish one set of questions has not assessed the unit as written, whatever it is called. If you are comparing providers, the useful question is not "how long does it take" but "across how many assessment occasions is hand washing observed".

It is also worth knowing what the unit does not cover, because that is the boundary between the handler and the supervisor tier. SITXFSA006, the second unit in SITSS00069, adds control of food hazards at nine critical control points — receiving, storing, preparing, processing, displaying, serving, packaging, transporting and disposing — plus the procedures to calibrate a temperature probe and to report food contamination incidents. SITXFSA005 is personal practice. SITXFSA006 is the system.

What the Code asks of you personally

Most food safety pages describe what the business must do. Standard 3.2.2 also imposes duties directly on the food handler, in clauses 13 to 18, and these are the content of the course rather than background reading.

Clause 14 — your own reporting duties. A food handler must report to their supervisor any symptoms, foodborne disease, or knowledge or suspicion of carrying a foodborne pathogen; must not handle food where contamination is reasonably likely; and must notify a supervisor if they know or suspect they have contaminated food. That third duty is the one people flinch from, and it is a duty, not a courtesy.

Clause 15 — hand washing, specified rather than implied. Clause 15(2) requires hand washing whenever hands are likely to be a source of contamination, immediately before working with ready-to-eat food after handling raw food, and immediately after using the toilet. Clause 15(4) then sets the technical standard: at the hand washing facilities provided — not an ordinary sink — using soap or other effective means and warm running water, and drying on a single-use towel or another method not likely to transfer pathogens. Cold water and a shared cloth do not meet the clause.

Clause 16 — exclusion and return. The business must exclude a person known to be suffering from or carrying a foodborne disease from handling food where contamination is reasonably likely, and that person may only be readmitted on medical advice. Feeling better is not the test.

Clause 18(1) — and the business must tell you. A food business must inform all food handlers of their health and hygiene obligations under clauses 13 to 18. So if nobody has told you the above, that is itself a compliance failure by the business, and it is one of the reasons a documented course is easier to evidence than an informal briefing.

The prerequisite chain: one unit unlocks nine

This is the strongest practical argument for the accredited unit over a free course, and it is almost never mentioned.

SITXFSA005 is a formal prerequisite for nine other units in the current food and beverage stream:

Unit	Title	Other prerequisite
SITXFAB022	Clean and tidy bar areas	—
SITHFAB023	Operate a bar	SITHFAB021 (RSA)
SITHFAB024	Prepare and serve non-alcoholic beverages	—
SITHFAB025	Prepare and serve espresso coffee	—
SITHFAB026	Provide room service	—
SITHFAB027	Serve food and beverage	—
SITHFAB030	Prepare and serve cocktails	SITHFAB021 (RSA) and SITHFAB023
SITHFAB034	Provide table service of food and beverage	SITHFAB021 (RSA)
SITHFAB035	Provide silver service	—

Read that figure as scoped to the food and beverage stream. Across the wider SIT package SITXFSA005 also sits in front of cookery, patisserie, Asian cookery, kitchen operations and inventory units, so a total for the whole package would be a different number about a different set of units.

A prerequisite can only be satisfied by the unit itself. A free non-accredited course opens none of these, however well it satisfies the food handler obligation. So if there is any chance you will go on to coffee, beverage or table service training, the accredited unit is the one to take first — and it belongs at the front of any training plan, not somewhere in the middle.

Three consequences worth planning around:

Barista training is gated on it. Anyone heading for a barista master class, coffee appreciation or latte art needs SITXFSA005 first, or already held. Clearing the theory unit before a practical, in-person coffee course is the sensible order.

Four units in the stream carry two or more prerequisites, and RSA is one of them every time. SITHFAB023 Operate a bar and SITHFAB034 Provide table service of food and beverage each carry two, SITHFAB021 as well as SITXFSA005. SITHFAB030 Prepare and serve cocktails carries three — SITHFAB021, SITHFAB023 and SITXFSA005 — and so does SITHFAB039 Manage the sale or service of wine, which needs SITHFAB021, SITHFAB032 and SITHFAB033. Formal table service cannot be awarded until you hold SITHFAB021, whether or not the role involves pouring wine — the training package treats advising a customer through a menu in a licensed dining room as work presupposing responsible service of alcohol competence. See restaurant waiting and hospitality package.

RSA is the equal of this unit as a gate. SITHFAB021 is itself a prerequisite to nine units in the stream — SITHFAB023, 029, 030, 031, 032, 033, 034, 037 and 039 — which is exactly as many as SITXFSA005 gates, and something almost no course page says. If your path runs through alcohol service as well as food, both belong early.

Note that SIT30722 carries both SITXFSA005 and SITHFAB021 as core units, so the course includes the prerequisites for eight of the nine units above. Enrolment alone does not satisfy them; the student must complete them. Only the cocktail unit needs more, because SITHFAB030 also requires SITHFAB023 Operate a bar.

What SITXFSA005 achieves, state by state

We hold SITSS00068 (SITXFSA005) on our national scope as deliver and assess. According to our current delivery information, it is available in all eight states and territories.

State	What SITXFSA005 achieves	What it does not achieve	--- --- ---	Victoria	Satisfies Standard 3.2.2A—10 food handler training and clause 3 of Standard 3.2.2	Does not make the holder an FSS in any Victorian sector	New South Wales	Satisfies Standard 3.2.2A—10 food handler training	Not an FSS certificate, and not even the right unit set	Queensland	Satisfies Standard 3.2.2A—10 for a licensed category 1 or 2 business	Does not make the holder an FSS	Western Australia	Satisfies the food handler obligation	Not the SITSS00069 skill set	WA names for FSS
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One structural note that explains the NSW row. Standard 3.2.2A defines a food safety supervisor certificate as certification by either (a) a registered training organisation or (b) an organisation recognised by the relevant authority under the state's Act. NSW is the only state that has exercised limb (b), which is why it alone has a state certificate on top of the national unit. The food handler obligation carries no equivalent state layer anywhere — no state issues a food handler certificate of its own.

One disclosure for New South Wales businesses

Worth stating plainly here rather than leaving you to discover it after enrolling. We are not on the NSW Food Authority's approved provider list, so we cannot issue the state-issued NSW Food Safety Supervisor certificate. That certificate is a separate document from a Statement of Attainment, carries a statutory five-year expiry, and can only come from an RTO the NSW Food Authority has approved under s 106H of the Food Act 2003. NSW also bars one person from being the FSS for more than one premises, under s 106B(1)(b).

A NSW business needing an FSS certificate needs a NSW-approved provider. We can still deliver SITXFSA005 for the food handler obligation in NSW, which is a different requirement and the subject of this page.

Free state courses are not the same thing

Several states publish free online food safety courses:

| State | Free course | | --- | --- | | Victoria | DoFoodSafely , from Safe Food Victoria — explicitly not accredited | | New South Wales | Food Handler Basics , from the NSW Food Authority | | Queensland | DoFoodSafely , recognised by enforcement agencies | | Western Australia | FoodSafe , I'm Alert , DoFoodSafely — some free via council subscription |

These are useful and, in several states, sufficient for the basic food handler obligation. But they are not nationally recognised training . They produce no Statement of Attainment, do not appear on your national training transcript, cannot be credit-transferred into a qualification, and do not satisfy the prerequisite for the nine units above.

If all you need is to satisfy a food handler obligation, a free state course may be enough — check with your local council. If you want a portable credential that counts toward a qualification, or you intend to go further in food and beverage, you want the accredited unit. This page will not pretend the free option is worthless; it is simply a different product.

Who has to have food handler training

Standard 3.2.2A introduced a food handler training requirement for category one and category two food businesses. Broadly, those are businesses serving ready-to-eat, potentially hazardous food that is not sold in its original package — most cafes, restaurants, pubs, caterers and takeaway premises.

The classification differs by state:

Victoria uses a class system: Class 1, 2, 3A, 3 and 4 , assigned by the local council on the highest-risk activity conducted. The state regulator is now Safe Food Victoria , established under the Safe Food Victoria Act 2026 , though councils remain the registration authority

New South Wales turns on the food itself: ready-to-eat, potentially hazardous, not prepackaged

Queensland turns on holding a food business licence under s 86 of the Food Act 2006 — broader than Standard 3.2.2A, because a licensed business that would not be category one or two still needs a supervisor there

Western Australia applies the Standard 3.2.2A categories directly, under the Food Act 2008

One thing the class system does not change is handler training. A Victorian premises class decides whether you need a supervisor ; it does not switch off the handler obligation, and clause 3 of Standard 3.2.2 applies whatever your class. A Class 3 warehouse and a Class 2 restaurant are in different positions on the FSS question and the same position on the skills-and-knowledge question.

Fundraising is generally exempt. Standard 3.2.2A—3(2) carves out fundraising events, and the states apply their own versions — Victoria for Class 2 community groups over no more than two consecutive days staffed mostly by volunteers, New South Wales where funds are raised solely for community or charitable causes. The Victorian exemption needs all three limbs together, not any one of them: a community-group proprietor, no more than two consecutive days at a time, and most food handlers being volunteers.

Bar staff are usually food handlers too

Easy to miss, and it catches out venues that think of food safety as a kitchen matter. If you handle ice, cut fruit, or unpackaged garnishes, you are handling food, which brings you inside the food handler training requirement. A bartender making a garnished cocktail is a food handler. See bartending.

Sector matters, particularly in Victoria

One trap worth naming. In Victoria, hospitals, aged care and childcare are Class 1, and the food safety supervisor for those settings needs the HLT health units (HLTFSE001, HLTFSE005, HLTFSE007, Release 1 of each), not the SIT hospitality units.

Someone doing food work in an aged care kitchen should not assume the hospitality units cover them. The same applies in Queensland, where the health sector units are mandatory for that sector. Food processing businesses — manufacturers, mills, canneries, bakers, breweries, wineries — need FBPFYSY2002 instead, or FBPFYSY1002 in Queensland.

Three points of precision on that, because it is commonly stated wrongly:

Standard 3.2.2A names no sector units at all. The health and community services requirement is a state determination, published by Safe Food Victoria and Queensland Health.

New South Wales names no sector-specific units in its published supervisor requirements, and Western Australia treats HLTSS00061 — the three HLTFSE units bundled as a skill set — as an accepted equivalent rather than a sector mandate.

And the honest limit here: of the three health units, only HLTFSE001 is on our scope. HLTFSE005, HLTFSE007 and FBPFYSY2002 are not. So we cannot complete the set your regulator publishes for a hospital, aged care or childcare kitchen, and you should use a provider that holds all three on scope. Check it on training.gov.au before enrolling with anyone, including us.

This is the most common way someone completes the wrong course entirely, and it costs a full enrolment. One question before paying avoids it.

One further wrinkle on the retail side: Safe Food Victoria accepts SIRRFSA001 and the two hospitality units as alternatives to each other for both the hospitality and retail sectors, so a person holding SITXFSA005 and SITXFSA006 is covered in a Victorian deli as well as a restaurant. SIRRFSA001 itself carries an end date of 28 June 2024 on our scope, so it is a unit people hold rather than one we enrol anyone in today.

Where the unit fits in a qualification

SITXFSA005 is a core unit in SIT30722 Certificate III in Hospitality (Restaurant Front of House), SIT30821 Certificate III in Commercial Cookery and SIT40521 Certificate IV in Kitchen Management.

Core, not elective — meaning it cannot be substituted out, so everyone completing those qualifications holds it.

Completing it standalone produces a Statement of Attainment that credit-transfers into any of them under Standard 1.7 of the Outcome Standards for RTOs, with no reassessment — your Statement of Attainment is the evidence. That is different from recognition of prior learning under Standard 1.6, which assesses prior skills, learning and experience and is a genuine assessment rather than a waiver. An experienced kitchen hand with no certificate is an RPL candidate; someone holding the unit from another RTO is a credit transfer case. We first verify the evidence and equivalence, check that the units fit your training product, and check for licensing or regulatory restrictions before granting credit. See ASQA's credit-transfer guidance.

Raise either at the pre-training review, which an RTO must conduct under Standard 2.2 of the Outcome Standards for RTOs before you enrol.

What it is worth for pay

A single unit does not move your award classification. A completed Certificate III , relevant to your classification and used at work, sets a minimum classification of Level 4 under MA000009 (cl 18.1), MA000119 (cl 18.1) and MA000058 (cl 18.3). The fast food award, MA000003 , has no equivalent provision .

So SITXFSA005 is not a pay rise on its own. But it is a core unit of three qualifications that do carry that floor, which makes it a genuine first step rather than a dead end. Under MA000119, Schedule A defines Level 4 as Food and beverage attendant grade 4 (tradesperson) alongside Cook grade 3 (tradesperson), and the award's own "standard rate" is the Level 4 rate .

Which award applies is decided by the premises, not the job title : a restaurant inside a hotel is MA000009, a not-for-profit registered club is MA000058 because MA000009 clause 4.4(d)(i) expressly excludes registered clubs, and a night club is MA000119 because it is commercial. No pay rates are published here — award rates re-set every 1 July, so use the Fair Work Ombudsman's Pay and Conditions Tool with your award code.

What you receive, and USI requirements

A Statement of Attainment naming SITXFSA005 , issued by the RTO, appearing on your national training transcript against your Unique Student Identifier. It can be verified by an employer and does not expire .

For nationally recognised training, a Unique Student Identifier (USI) is generally required before a qualification or Statement of Attainment can be issued , unless an applicable exemption applies. See the official USI exemption guidance . A USI is free at usi.gov.au . If you already have one, recover it rather than creating another.

Online delivery

Online delivery is expressly accepted in New South Wales and Western Australia, and no restriction is stated in Victoria or Queensland. See virtual food handling for our online delivery of the same unit — same unit code, same assessment requirements, same Statement of Attainment.

The check worth applying to any online food safety course: if there is no assessment beyond a quiz and a certificate issues instantly, it is not SITXFSA005 . The unit requires four practices evidenced on at least three occasions each, and an instant certificate cannot have observed any of them.

Related pages

Virtual food handling covers the same unit online. Food Safety Supervisor covers the supervisor tier and the NSW certificate. Hospitality package shows how this unit sequences ahead of the others. Who needs a food handling certificate covers the obligation in detail, and all courses lists what is advertised.

About us

We are Complete Hospitality Training , RTO 3722, CRICOS provider code 04242E, Level 3, 28 Elizabeth Street, Melbourne VIC 3000, and 410 Elizabeth Street, Surry Hills NSW 2010. Contact melbourne@cht.edu.au or +61 3 9654 1554 . See about us .

SITXFSA005 , SITXFSA006 and the skill sets SITSS00068 Food Handling and SITSS00069 Food Safety Supervision have been on our national scope of registration as deliver and assess since 10 June 2022 and, according to our current delivery information, are available in all eight states and territories. The scope holds 17 current qualifications, 81 current skill sets and 579 units in total. Two limits stated plainly: we are not approved by the NSW Food Authority and cannot issue the NSW FSS certificate; and of the health sector units only HLTFS001 is on our scope.

We link to the relevant course and regulatory sources in this guide. Check those sources for current requirements, and confirm course availability, delivery, fees and entry requirements with us before enrolling. Assessment wording reviewed on 2 October 2026: being enrolled is not evidence of prerequisite completion, and each selected unit still needs its required evidence. See the unit record and training-package assessment guidance. SITHFAB034 unit record ; SIT implementation guide, section 6.3 .

Is a food handling certificate the same as a Food Safety Supervisor certificate?

No. Food handling is SITXFSA005, the SITSS00068 skill set. A Food Safety Supervisor needs SITXFSA005 and SITXFSA006 — the SITSS00069 skill set — and in New South Wales a separate state-issued FSS certificate as well.

What is the difference between SITSS00068 and SITSS00069?

Exactly one unit. SITSS00068 is the Food Handling Skill Set, at the food handler level, and is SITXFSA005 alone. SITSS00069 is the Food Safety Supervision Skill Set, which adds SITXFSA006. We hold both, on scope since 10 June 2022, and they are different things rather than a typo.

What do I actually have to do to pass?

Demonstrate hygienic food handling in line with organisational procedures, and show correct hand washing, appropriate use of uniform and PPE, effective personal health and hygiene practices, and hygienic food service — each on at least three separate occasions. You also have to follow the procedures for reporting unsafe hygiene practices.

Does my food handling certificate expire?

A Statement of Attainment does not expire, and no refresher period is set by regulation for food handler training. The business must still ensure your knowledge stays adequate. The five-year rule applies to the Food Safety Supervisor certificate, not to food handler training.

Does my employer have to keep a record of my training?

Under the national standard, record keeping for food handler training is optional. That is different from the substantiation records a category one business must keep for three months, and different again from the FSS certificate, which must be held and produced.

Can my employer just train me in-house?

Yes, in principle. The standard allows training the business develops itself, tailored to its own activities, provided it covers safe food handling, prevention of contamination, cleaning and sanitising, and personal hygiene. A business may also recognise competency-based training, in-house education, a food safety induction done at another food business, or relevant prior industry experience. It produces no portable credential and satisfies no prerequisite, which is the trade-off.

Is the free DoFoodSafely course enough?

It may satisfy a basic food handler obligation in some states, and it is explicitly not accredited. It produces no Statement of Attainment, does not count toward a qualification, and does not satisfy the prerequisite for the nine dependent units. Check with your local council if compliance is the only goal.

We are not category one or two. Do we need any of this?

You are outside the three prescriptive tools, but not outside food safety training law. Clause 3 of Standard 3.2.2 has required every Australian food business since 2000 to ensure people undertaking or supervising food handling have skills and knowledge commensurate with their work activities. It sets no course and no refresher, but it is a live duty.

What exactly is a "prescribed activity"?

The handling by the business of any unpackaged potentially hazardous food that is either used in preparing ready-to-eat food to be served to a consumer, or is itself ready-to-eat food intended for retail sale by that business. It is the trigger for all three tools, and training must be complete before it starts.

Do I have to tell my employer if I am unwell?

Yes. Clause 14 of Standard 3.2.2 puts that duty on you directly: report symptoms, foodborne disease or suspected carriage to your supervisor, do not handle food where contamination is reasonably likely, and notify your supervisor if you know or suspect you have contaminated food. Returning to food handling after a foodborne illness requires medical advice under clause 16, not just feeling better.

When exactly must I wash my hands?

Clause 15(2): whenever your hands are likely to be a source of contamination, immediately before working with ready-to-eat food after handling raw food, and immediately after using the toilet. Clause 15(4) adds the standard — at the hand washing facilities provided, with soap or other effective means and warm running water, dried on a single-use towel or another method that will not transfer pathogens.

Which units does SITXFSA005 unlock?

Nine, in the current food and beverage stream: SITHFAB022 clean and tidy bar areas, SITHFAB023 operate a bar, SITHFAB024 non-alcoholic beverages, SITHFAB025 espresso coffee, SITHFAB026 room service, SITHFAB027 serve food and beverage, SITHFAB030 cocktails, SITHFAB034 table service and SITHFAB035 silver service. SITHFAB023, SITHFAB030 and SITHFAB034 additionally require SITHFAB021 RSA, and SITHFAB030 requires SITHFAB023 as well.

Do I need it before a barista course?

Yes, if the course delivers SITHFAB025. It is a formal prerequisite, so sequence it first or hold it already.

When do I need to have completed it?

Before you engage in the prescribed activity. Unlike RSA in some states, there is no one-month or 30-day grace period in the food handler obligation.

Do I need it if I work in a cafe?

Most cafes are category 1 or 2 businesses, so food handler training applies. The exact trigger depends on your state and, in Victoria, on the class your council has assigned the premises — though clause 3 applies whatever the class.

Do bar staff need it?

If you handle ice, cut fruit or unpackaged garnishes, you are a food handler and the requirement applies. It does not have to be accredited — but the accredited unit unlocks the coffee and service units, so it is worth holding.

I work in aged care. Are the hospitality units right for me?

Probably not. In Victoria and Queensland the health and community services sector requires HLTFSE001, HLTFSE005 and HLTFSE007, and in Victoria those settings are Class 1 premises. Only HLTFSE001 is on our scope, so we cannot complete that set — use a provider that holds all three.

I run a NSW business and need an FSS. Can you help?

Not for the state-issued NSW FSS certificate — we are not on the NSW Food Authority's approved provider list, so you need a NSW-approved provider for that. We can deliver SITXFSA005 for the NSW

food handler obligation, which is a separate requirement.

Can I do it online?

Yes. New South Wales and Western Australia expressly accept online delivery, and no restriction is stated elsewhere. The unit code and assessment requirements are identical, including the three-occasions requirement.

Does it count toward a qualification?

Yes. SITXFSA005 is core in three of our qualifications and credit-transfers on enrolment under Standard 1.7, with no reassessment. We verify evidence of equivalent prior completion, check the training-product requirements and any licensing or regulatory restrictions, and document the decision before granting credit. See ASQA's credit-transfer guidance (<https://www.asqa.gov.au/for-providers/standards-for-RTOs/practice-guides/quality-area-1-training-and-assessment/RPL-and-credit-transfer-practice-guide>).

Will it raise my pay?

Not on its own; a single unit does not move an award classification. But it is a core unit of three qualifications whose completion sets a Level 4 floor under MA000009, MA000119 and MA000058.

Do I need a USI?

For nationally recognised training, a USI is generally required before your qualification or Statement of Attainment can be issued, unless an applicable exemption applies. We can explain the requirements for your enrolment. See the official USI exemption guidance (<https://www.usi.gov.au/students/create-your-usi/exemptions-usi>). Creating a USI is free; recover an existing one rather than creating another.

What document do I receive?

A Statement of Attainment naming SITXFSA005, issued by the RTO, appearing on your national training transcript against your Unique Student Identifier. It does not expire.