

How to Get a Food Handling Certificate – Complete Hospitality Training

Canonical: <https://cht.edu.au/news/how-to-get-a-food-handling-certificate/>

Details:

Three steps, and none of them involve a government department. A food handling certificate comes from a Registered Training Organisation, not from a council or a health authority.

Before the three steps, though, there are two decisions worth making deliberately — because the law and your employability point in different directions on the first, and because the second decides whether the course you book is even the right one.

First decide: do you need the accredited version?

Standard 3.2.2A requires a food business to ensure every food handler doing a prescribed activity has completed training before starting it. A prescribed activity is 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 — which is the trigger, and the reason the timing matters. What that training must cover is specified:

Safe handling of food

Food contamination

Cleaning and sanitising of food premises and equipment

Personal hygiene

Or, alternatively, the handler may possess skills and knowledge commensurate with the activity.

It does not require a nationally recognised unit, and it does not require a named unit code. A free, non-accredited course covering those four topics satisfies the law, no refresher period is mandated, and the business is not required to keep records of it. Only the food safety supervisor needs a certificate from an RTO or a state-recognised organisation.

There is a second, older duty sitting underneath that one and it is easy to miss. 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 those matters, commensurate with their work activities. It is outcome-based — no course, no certificate, no unit code, no refresher period. Standard 3.2.2A did not replace it; it added a prescriptive layer on top for category one and two businesses, at clauses —10 (handler training), —11 (the supervisor) and —12 (records, category one only). So even a business outside those categories still has a training duty, just not a prescribed one.

So why pay for SITXFSA005 ? Because of what the accredited version adds:

| | Non-accredited course | SITXFSA005 | | --- | --- | --- | | Satisfies Standard 3.2.2A | Yes | Yes | | On your national training transcript | No | Yes, permanently | | Verifiable by an employer | Not really | Yes, against your USI | | Credit-transfers into a qualification | No | Yes | | Unlocks food and beverage units that list it as a prerequisite | No | Yes — nine of them | | Can evidence an approved competency standard for a Victorian supervisor | No | Yes | | Cost | Often free | A fee |

If you are a volunteer at a two-day community stall, the free route is genuinely sufficient. If you are building a hospitality career, the accredited unit is the one that compounds — it is a core unit in SIT30722 Certificate III in Hospitality (Restaurant Front of House) and one of only two options in the compulsory Group A of SIT40422 Certificate IV in Hospitality .

The rest of this page is the accredited route.

Then decide: which sector are you in?

This is the step that, skipped, wastes the whole enrolment — and it is skipped constantly because "food handling certificate" sounds like one thing.

Safe Food Victoria and Queensland Health both publish minimum competency standards by food sector , and they are different units:

| Sector | Published minimum | | --- | --- | | Hospitality — restaurants, cafes, hotels | SITXFSA005 + SITXFSA006 , or SIRRFA001 in Victoria | | Retail — supermarkets, convenience stores, delicatessens | SIRRFA001 , or both hospitality units | | Health — hospitals | HLTFS001 + HLTFS005 + HLTFS007 , Release 1 of each | | Community services — childcare centres, nursing homes, Meals on Wheels | all three health units | | Food processing — manufacturers, mills, canneries, bakers, breweries, wineries | FBPF02002 , or FBPF01002 in Queensland |

Four points of precision, because this is commonly stated wrongly:

Standard 3.2.2A names no sector units at all. Every entry is a state determination. In Victoria the health and community services settings are precisely the Class 1 premises.

New South Wales names no sector-specific units of its own; Western Australia publishes HLTSS00061 — the same three HLTFS001 units bundled — as an accepted equivalent rather than a mandate.

In Victoria the hospitality pair also covers retail , because Safe Food Victoria accepts SIRRFA001 and the two hospitality units as alternatives to each other. And Safe Food Victoria confirms there is no Victorian requirement to train beyond the minimum competencies listed .

Of the three health units, only HLTFS001 is on our scope. HLTFS005 , HLTFS007 and FBPF02002 are not. If your sector is health, community services or food processing, you need a provider whose scope carries all the units your sector requires — check it on training.gov.au for any provider, including this one.

This matters most at the supervisor level, but it is worth settling before you book anything, because the sector decides the unit family and there is no point buying into the wrong one.

Step 1 — Get a Unique Student Identifier

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. We check the issuing RTO and the unit codes when verifying a credential; a USI request alone does not establish whether a provider is legitimate.

Creating one is free , takes a few minutes, and is done once for life at usi.gov.au . You will need an identity document such as a driver licence, passport or Medicare card.

If you have studied anywhere in Australian VET since 2015 you almost certainly already have one — recover it rather than creating a second . Duplicate USIs split your training history across two records, which is tedious to unpick later and can make a credit transfer look as though it never happened.

Do this first. Leaving it until after the training is the most common cause of a delayed certificate. Note also that the identifier itself is not printed on the certificate — it links the record rather than appearing on

the document. The Act places real statutory limits on who may collect or use your USI, so do not hand it around casually.

Step 2 — Check the provider before you pay

This step costs nothing and takes about two minutes, and it is the one that separates a nationally recognised outcome from a worthless PDF.

Confirm the RTO code. Only a Registered Training Organisation can issue a nationally recognised Statement of Attainment. We are RTO 3722 , verifiable on training.gov.au .

Confirm the unit is on that RTO's scope. A provider can only deliver and assess what its scope of registration lists. Look for the unit code — SITXFSA005 for hospitality, SIRRFSA001 for food retail — and check the extent . Our scope carries every current component at the extent "Deliver and assess", which means we can both teach and assess the unit rather than assess only.

Check the dates on the scope entry, not just the code. SITXFSA005 , SITXFSA006 , SITSS00068 and SITSS00069 have been on our scope since 10 June 2022 , running to 30 June 2032 . And check for a past end date : SIRRFSA001 sits on the scope with an end date of 28 June 2024 , so it is a unit people hold rather than one we can enrol you in today. A code appearing on a register is not the same as a course you can book.

Read the registration period. RTO 3722 has been registered since 1 June 1994 , and its current registration, exercised by the Australian Skills Quality Authority under the National Vocational Education and Training Regulator Act 2011 , runs from 1 July 2025 to 30 June 2032 . A provider whose registration is about to lapse is a different risk to one with years to run.

Know the trading names. We appear on the register under six trading names, five of them current: Victorian Bar School, Complete Hospitality Training, Ready Serve Achieve Melbourne, Coffee School by CHT and Alchemy Institute of Australia. A sixth, Complete Healthcare Training , ran from 24 October 2023 to 19 April 2025 — so a certificate in that name is still an RTO 3722 credential. If the name on a website does not match the name on the register, that is worth a question rather than an assumption.

And know which state lists are approval schemes and which are not. This is the check people get backwards in both directions. New South Wales genuinely operates one for food safety supervision, under Food Act 2003 s 106H, and an approved RTO there carries a Food Authority approval number separate from its national RTO code , on a list revised at least annually. Western Australia does not — its published table of providers is a convenience listing of self-notified RTOs , so a provider absent from it is not disqualified and "WA-approved" describes a scheme that does not exist. Victoria and Queensland require no state approval at all.

For scale, RTO 3722's current scope runs to 17 qualifications, 81 skill sets and 579 units . SITSS00068 Food Handling and SITSS00069 Food Safety Supervision are both on it, and they are different things — the difference is exactly one unit.

Step 3 — Enrol, and expect a pre-training review

Enrolment in a nationally recognised unit is not just a payment page. Before you enrol, the RTO has to look at whether the training product actually suits you.

That obligation is Standard 2.2 of the Outcome Standards for registered training organisations , which requires students to be advised, before enrolment, about the suitability of the training product for them, taking into account their skills and competencies. Its performance indicators require the RTO to have procedures to review, prior to enrolment, a prospective student's skills and competencies including language, literacy and numeracy proficiency and digital literacy . That review is what the sector calls the pre-training review .

Worth naming the instrument, because two different instruments both have a "Standard 2.2": the Outcome Standards for RTOs, which is this one and applies to every learner, and the National Code 2018, whose Standard 2.2 is about assessing an overseas student's English, qualifications or work experience for course entry. Different instrument, different cohort.

In practice, for CHT:

An LLN assessment is completed during application and enrolment, to determine your Australian Core Skills Framework level, identify any support needs, and inform the training strategy.

Our own enrolment conditions expect LLN skills at around ACSF Level 3 , roughly senior secondary school level, across multiple qualifications including our Certificate III and Certificate IV programs in hospitality, business, and leadership and management.

Minimum age at commencement is 16 , with additional documentation where the applicant is under 17, split on whether Year 10 is complete.

The same review is where recognition of prior learning and credit transfer opportunities get identified.

Those are our own conditions rather than regulatory requirements, and they can change — confirm the current policy directly. See policies .

Recognition of prior learning and credit transfer are two different things

People use the terms interchangeably and they are not interchangeable.

| | Recognition of prior learning | Credit transfer | | --- | --- | --- | | Standard | 1.6 of the Outcome Standards for RTOs | 1.7 | | What it recognises | Skills and knowledge gained without formal training — work, life, unaccredited courses | A unit you have already been certified as competent in, at any RTO | | Is there an assessment? | Yes — against the same evidence as the course. It is not a waiver | No reassessment at all | | Typical use here | Years of kitchen experience against SITXFSA005 | You already hold SITXFSA005 and are now enrolling in a qualification that has it as core |

Raise either at the pre-training review rather than afterwards. For a food handler in particular, note that prior learning already counts for the legal duty alone, separately from any RTO process: competency-based training , in-house education , a food safety induction completed at another food business , or relevant previous industry experience in the food industry can all satisfy Standard 3.2.2A without a new course. See skills assessment .

Step 4 — Complete SITXFSA005

The hospitality food handler unit is SITXFSA005 Use hygienic practices for food safety , packaged as the SITSS00068 Food Handling skill set. Food retail uses SIRRFS001 instead.

It is a single unit, commonly delivered in a day face-to-face or online at your own pace. It covers safe food handling, temperature control, contamination and cross-contamination, personal hygiene, cleaning and sanitising, and what to do when something goes wrong.

What the assessment actually requires

This is worth knowing before you book, because it tells you whether a course is real. The unit's performance evidence requires hygienic food handling in line with organisational procedures, demonstrating each of the following on at least three occasions :

Correct hand-washing procedures

Appropriate use of uniform and personal protective equipment

Effective personal health and hygiene practices

Hygienic food service

Plus the procedures to report unsafe hygiene practices .

Four practices, three occasions each, assessed by demonstration. A 20-minute multiple-choice quiz that issues a Statement of Attainment at the end is not delivering that, whatever it says on the page. The useful question to ask a provider is not how long the course takes but across how many assessment occasions hand washing is observed.

What the unit is teaching towards is also written down, in clauses 13 to 18 of Standard 3.2.2 — the handler's own duties. Clause 14 requires you to report symptoms, foodborne disease or suspected carriage to your supervisor and not to handle food where contamination is reasonably likely. Clause 15(4) sets the hand-washing standard: at the facilities provided, with soap or other effective means and warm running water , dried on a single-use towel or another method not likely to transfer pathogens. Clause 16 allows a return to food handling after a foodborne illness only on medical advice . And clause 18(1) requires the business to have told you all of it.

Who is allowed to assess you

Outcome Standard 3.2 requires training and assessment to be delivered to VET students by credentialed people with current skills and knowledge in training and assessment, and the Credential Policy accompanying the Standards specifies which credentials satisfy that for each role. Someone with relevant industry credentials but not the required training-and-assessment credential may coach you and help gather evidence under direction , but may not make the competency decision.

We deliver the unit two ways:

Food handling course

Virtual food handling SITXFSA005 — the same unit, the same Statement of Attainment

Step 5 — Receive your Statement of Attainment

On successful assessment the RTO issues a Statement of Attainment , which is the correct instrument for a unit or skill set. A full qualification produces a testamur instead; a unit does not.

Two things about that document are specified rather than conventional, and both are worth checking when it arrives.

When. Certification must be issued within 30 calendar days of the completion of assessment, provided you completed the training product and paid all agreed fees. A provider that takes months is off standard; so, in the other direction, is one that issued the document before any assessment happened.

What is on it. A compliant Statement of Attainment carries the issuing organisation's name, registration code and logo ; the full title and national code of each unit ; the Nationally Recognised Training logo , used in line with its conditions of use; the signature of an authorised individual ; and a seal, corporate identifier or unique watermark , together with the statement explaining that a VET statement of attainment is issued when a person has completed one or more accredited units. Your USI does not appear on it .

It does not expire, and because it is linked to your USI it stays retrievable for life and travels with you between employers and states. If you lose the paper copy, the record is still there.

Sequencing: do this unit first, and here is why

This is the single most useful piece of planning advice on the page, and it comes from the national register rather than from any course brochure.

Within the food and beverage stream, SITXFSA005 is a prerequisite for nine units:

| Unit | Prerequisite(s) | | --- | --- | | SITHFAB021 Provide responsible service of alcohol | — | | SITHFAB022 Clean and tidy bar areas | SITXFSA005 | | SITHFAB023 Operate a bar | SITHFAB021 and SITXFSA005 | | SITHFAB024 Prepare and serve non-alcoholic beverages | SITXFSA005 | | SITHFAB025 Prepare and serve espresso coffee | SITXFSA005 | | SITHFAB026 Provide room service | SITXFSA005 | | SITHFAB027 Serve food and beverage | SITXFSA005 | | SITHFAB030 Prepare and serve cocktails | SITHFAB021 , SITHFAB023 and SITXFSA005 | | SITHFAB034 Provide table service of food and beverage | SITHFAB021 and SITXFSA005 | | SITHFAB035 Provide silver service | SITXFSA005 |

Nine units off one. So if you are planning a run of food and beverage electives — coffee, table service, non-alcoholic beverages — SITXFSA005 goes first or the others are blocked. A free non-accredited course opens none of them, because a prerequisite can only be satisfied by the unit itself.

Keep that figure scoped to the food and beverage stream. Across the wider SIT package the same unit also sits in front of cookery, patisserie and kitchen units, so a package-wide total would be a different number about a different set of units. And RSA reaches just as far inside the stream: SITHFAB021 is a prerequisite to nine units of its own, so the licensing unit gates exactly as many as the food safety unit does.

SITHFAB034 is one of four units in that stream carrying two or more prerequisites . SITHFAB023 Operate a bar carries the same pair of two; SITHFAB030 Prepare and serve cocktails carries three, adding SITHFAB023 ; and SITHFAB039 Manage the sale or service of wine carries three of its own — SITHFAB021 , SITHFAB032 and SITHFAB033 . In every one of the four, one of the prerequisites is RSA . That catches people out, because RSA is normally thought of purely as a liquor-licensing matter. Here it is an academic prerequisite: it blocks a table-service unit regardless of the venue's licence status or which state regime applies. The register's own reasoning is that SITHFAB034 covers higher-order service techniques required by senior food and beverage attendants while SITHFAB027 covers fundamental technical skills for casual dining, and the extra alcohol prerequisite reflects that difference.

One structural consequence worth knowing: SIT30722 carries both SITHFAB021 and SITXFSA005 as core , so anyone in that qualification has cleared the two prerequisites standing in front of most of the stream from the outset — though not all of it, since SITHFAB030 additionally needs SITHFAB023 and SITHFAB039 additionally needs SITHFAB032 and SITHFAB033 . See restaurant waiting , bartending course and RSA Melbourne .

What this does and does not get you

It satisfies the food handler training requirement under clause 3.2.2A—10 in Victoria, New South Wales, Queensland and Western Australia, and clause 3 of Standard 3.2.2 everywhere.

That applies whether the business is category one (a caterer or food service operation that processes unpackaged potentially hazardous food into ready-to-eat food — anyone with a kitchen who cooks) or category two (retail sale of ready-to-eat food the business did not make, where slicing, weighing, repacking, reheating and hot-holding do not count as making it). Both need trained handlers; only category one also carries the records duty at clause —12.

It does not make you a Food Safety Supervisor. Not anywhere in Australia. The FSS role additionally requires SITXFSA006 — which assesses hazard control at nine critical control points, temperature probe calibration and contamination incident reporting. If your employer needs you to be the venue's nominated supervisor, this is not the course — see how to get a Food Safety Supervisor certificate .

A second limit: in Victoria and Queensland , the supervisor for food service in health and community services — aged care, hospitals, childcare — must hold HLTFS001 , HLTFS005 and HLTFS007 . A hospitality handler certificate does not lead into that, and only the first of those three is on our scope.

A third: New South Wales requires its Food Safety Supervisor certificate to come from a training organisation approved by the NSW Food Authority under Food Act 2003 (NSW) s 106H, issued within 10 working days of completion and kept on the premises under s 106G. We are not on that approved provider list, so we cannot issue the NSW certificate. Stated plainly because you should know before enrolling, not after.

A fourth, which only matters in Victoria but matters a lot there: even the right units do not by themselves make someone the supervisor. Section 19G of the Food Act 1984 requires hazard knowledge for those premises, a competency standard approved in writing by Safe Food Victoria, and the ability and the authority to supervise other food handlers. A course answers only the middle limb, and s 19GA(3) expressly permits the proprietor to hold the role.

Watch out for

Providers that are not RTOs. If a provider cannot give you an RTO code, what you receive is not nationally recognised.

"Certificates" with no unit code. A genuine Statement of Attainment names the unit — SITXFSA005 or SIRRFS001. A "Certificate of Achievement" or "Certificate of Completion" with no code is not evidence of a national unit. For a handler it may still satisfy the law; it will not satisfy an employer checking your transcript, it will not satisfy a prerequisite, and in Victoria it cannot evidence an approved competency standard.

Documents missing the required elements. No RTO logo, no registration code, no Nationally Recognised Training logo, no authorised signature, no seal or watermark — any of those means it is not a compliant Statement of Attainment.

Implausibly short courses. Measure the advertised duration against four practices assessed on three occasions each.

Assuming it covers you as a supervisor. It does not, and the consequence falls on the business at inspection.

Buying the wrong sector's unit. The most expensive version of this page's mistake, and the reason the sector question sits before step 1.

Paying for what you could get free. If all you need is legal compliance as a handler and you are not building a transcript, a free non-accredited course is enough. Know which you are buying.

Timing and cost

One unit, commonly a day face-to-face or a few hours self-paced online. This page does not quote a fee, because a price printed on a page ages badly and a stale figure is worse than none — confirm the current figure directly.

The USI is free. Budget the time for the USI before the course date, not after. And note the two ends of the timing: the training must be complete before the first prescribed activity, and the certificate must be issued within 30 calendar days of assessment.

Checklist

Decide whether you need the accredited unit or whether a free non-accredited course covering the four topics is enough.

Confirm your sector, because health, community services, retail and food processing each have their own approved units.

Create or recover your USI at usi.gov.au. Do not create a second.

Confirm the provider's RTO number , that the unit is on its national scope and the extent is suitable, then confirm delivery in your state and suitability for your sector directly with the provider, and that the scope entry has not passed an end date.

Expect a pre-training review including an LLN assessment, and raise RPL or credit transfer there.

Complete the unit — expect demonstration across multiple occasions, not a single quiz.

Check the Statement of Attainment names the unit code and the RTO, carries the required logos and identifiers, and arrives within 30 calendar days.

If you are planning food and beverage electives, do SITXFSA005 first — it gates nine of them.

If you need to be the nominated supervisor , book SITXFSA006 as well — and in Victoria check that the nominated person has the authority the Act requires, not only the units.

About us

We are Complete Hospitality Training , RTO 3722, CRICOS 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 .

Legal name Complete Hospitality Training (Vic) Pty Ltd, ABN 27 006 947 262, ACN 006 947 262. Registered since 1 June 1994, regulated by ASQA since 8 September 2017 and by the Victorian Registration and Qualifications Authority before that. SITSS00068 and SITSS00069 have been on scope since 10 June 2022. 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 HLTFSE001 is on our scope.

See also what is a food handling certificate , who needs a food handling certificate , what food safety certificate do I need and all courses .

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.

How long does it take?

A single unit — typically a day face-to-face, or a few hours self-paced online. Confirm with us. The better measure of a real course is the assessment: four practices on at least three occasions each.

How much does it cost?

Fees vary by provider and delivery mode. Ask us for the current figure rather than relying on a published page. Note that a non-accredited course sufficient for legal compliance is often free.

Do I actually need an accredited certificate?

Not for compliance. Standard 3.2.2A accepts a non-accredited course covering the four required topics, or commensurate skills and knowledge, and requires no unit code. The accredited unit buys portability, verifiability and prerequisite value.

Do I need one before I start a job?

Standard 3.2.2A requires the training to be completed before engaging in a prescribed activity. In practice a handler may also rely on possessing commensurate skills and knowledge — but most employers simply require the training up front.

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.

Is there a duty even if my business is not category one or two?

Yes. Clause 3 of Standard 3.2.2 has required skills and knowledge commensurate with work activities since 2000, for people undertaking or supervising food handling. Standard 3.2.2A's tools sit on top of that, they do not replace it.

How do I know I am booking the right unit for my sector?

Check the sector table above. Hospitality and, in Victoria, retail are the hospitality pair or SRRFSA001. Health and community services is the three HLTFS units in Victoria and Queensland; food processing is FBPFSA002. Only HLTFS001 of those is on our scope.

Can I use a certificate from another state?

Yes. It is a nationally recognised unit, and no state operates its own handler scheme. State differences bite at supervisor level, not handler level.

Do I need a USI even for one unit?

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. Your USI must not be printed on your qualification or Statement of Attainment.

I think I already have a USI.

You probably do if you have studied since 2015. Recover it at [usi.gov.au](https://www.usi.gov.au) rather than creating a second — duplicates split your training history.

What is a pre-training review and can I skip it?

It is the pre-enrolment suitability review required under Standard 2.2 of the Outcome Standards for RTOs, and it is the provider's obligation rather than an optional extra. It is also where RPL and credit transfer get raised, so it is worth engaging with.

What LLN level is expected?

Our own enrolment conditions expect around ACSF Level 3, roughly senior secondary level, across several of our qualifications, and an LLN assessment is completed during application. Confirm the current policy directly.

Is there a minimum age?

We apply a minimum age of 16 at commencement, with extra documentation for applicants under 17 depending on whether Year 10 is complete. That is our own condition, not a regulatory rule.

What is the difference between RPL and credit transfer?

RPL, under Standard 1.6, assesses prior skills, learning and experience. Credit transfer, under Standard 1.7, recognises a unit you have already been certified in, with no reassessment. 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 (<https://www.asqa.gov.au/for-providers/standards-for-RTOs/practice-guides/quality-area-1-training-and-assessment/RPL-and-credit-transfer-practice-guide>).

How quickly should the certificate arrive, and what should be on it?

Within 30 calendar days of the completion of assessment. It should carry the RTO's name, registration code and logo, the full title and national code of the unit, the Nationally Recognised Training logo, an authorised signature and a seal, corporate identifier or unique watermark.

Does it need renewing?

Not at handler level — Standard 3.2.2A mandates no refresher period. The five-year currency rule applies to the Food Safety Supervisor certificate, in clause 3.2.2A—2.

Which units does it unlock?

Nine, within the food and beverage stream: SITHFAB022, SITHFAB023, SITHFAB024, SITHFAB025, SITHFAB026, SITHFAB027, SITHFAB030, SITHFAB034 and SITHFAB035. Three of those nine also need RSA SITHFAB021 — SITHFAB023, SITHFAB030 and SITHFAB034. Four units in the stream carry two or more prerequisites in total: SITHFAB023 and SITHFAB034 carry two, and SITHFAB030 and the wine unit SITHFAB039 carry three.

Can I go straight to the supervisor level?

Yes — SITXFSA005 is part of the SITSS00069 supervisor skill set, so doing both together is normal and avoids paying twice. The difference between the two skill sets is exactly one unit.

Does the online version give a different certificate?

No. Virtual food handling (/courses/virtual-food-handling-sitxfsa005/) is the same unit and produces the same Statement of Attainment.