



# Hospitality Course



NATIONALLY RECOGNISED  
TRAINING

## Responsible Service of Food - RSF - SITXFSA001.



Course fees  
**\$75.00**

### THE RSF TRAINING COVERS OF THE FOLLOWING -

- \* Follow hygiene procedures and identify food hazards,
- \* Report any personal health issues,
- \* Prevent food contamination,
- \* Prevent cross-contamination by washing hands.

The Unit applies to organisations with permanent or temporary kitchen premises or smaller food preparation or bar areas. This includes - Restaurants, Cafes, Clubs, Hotels & Bars, Tour Operators, Attractions, Functions, Events, Exhibition & Catering, Canteens, Kiosks, Cafeterias and Fast Food Outlets.

### Course duration -

4 Hours (1/2 Day)

(Onsite or Remote)- Remote/Onsite to be approved

based on student numbers prior to training being confirmed.

The Learning Professionals  
are approved to deliver RSA & RSF  
training.

The training is provided within a real live  
hospitality environment with a working  
bar and commercial kitchen, or via an  
onsite dedicated venue or club.

Onsite Training Centre - 99-101 Corio Street. Geelong. VIC 3220

[www.thelearningprofessionals.com.au](http://www.thelearningprofessionals.com.au) 1300 043 045