



# Food Safety: Unit 167 (Practice food safety methods in a business under supervision)



**Fee:** \$204

\*Fees are approximate, subject to change and exchange rates

Location	Central Otago
Duration	One day per unit
Delivery	On campus

Start	23 Sept 2021
Apply	Anytime

Working with food? This food hygiene unit standard is a legal requirement in some workplaces and is recommended for ALL people working, or preparing to work, in a food business.

This unit explains the legislation of food safety. Through both theory and practical sessions, you will gain a basic understanding of safe food practices i.e. food contamination hazards, personal hygiene, food spoilage, contamination prevention, temperature and time management.

Please note: These courses are run subject to minimum numbers enrolling.

## Requirements

- > If you have already completed the theory component of Unit Standard 167, you will be assessed on a case-by-case basis to determine your competency prior to enrolling in the practical session.
- > Food safety regulations dictate that nails will be short and 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 require that closed-in shoes with no heels must be worn in the kitchen. Failure to adhere to the dress code can result in no admission to the kitchen assessment, therefore a "not passed" result.

## What to bring

Please bring a highlighter pen, ballpoint pen and some paper.

## Directions

Please meet at the Central Otago campus, Erris Street, Cromwell. Please [click here](#) to see a map of the Cromwell area and campus.

## Payment and enrolment information

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 is not supplied, you personally will be invoiced for the course fee. Results are not released until payment is received.

In addition:

- > As numbers are limited, admittance to class is by prior enrolment only.
- > You will be advised whether you need to bring your birth certificate or passport for validation purposes.
- > You will be sent confirmation of your enrolment via email.
- > An invoice will be generated on the day of the course.

#### 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.

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