



Food Safety: Unit 167



Fee: \$204

*Fees are approximate, subject to change and exchange rates

Location Dunedin or Central Otago
 Duration One day per unit
 Delivery On campus

Start 14 March 2019 (Central Otago); 28 March, 17 October (Dunedin).
 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 course is available for year 11 to 13 high school students through the STAR scheme. Check out our STAR courses page for more information. For Central Otago students, we also offer STAR and youth guarantee programmes.

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

Unit 167: Practice food safety methods in a food business under supervision

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: 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.

Dunedin dates

Thursday 28 March 2019 - 8.30am to 12.30pm in M218 and 1.00pm to 5.00pm in M141 (this is a full day course)

Thursday 17 October 2019 - 8.30am to 12.30pm in M218 and 1.00pm to 5.00pm in M134 (this is a full day course)

Central Otago dates

Thursday, 14 March 2019

What to bring

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

Requirements

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.

+ Unit 15275: Supervise staff under a food safety programme (Dunedin only)

This course (Level 4, 15 credits) can be delivered on request, subject to sufficient numbers enrolling. Please contact us for more information.

+ Directions

Dunedin: Please meet in the room specified. Please [click here](#) to see a campus map.

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

+ Important 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.

+ STAR course information - Dunedin

Course content: Unit Standard 167: Practice Food Safety Methods in a Food Business (Level 2, 4 credits). The theory (4 hours) and practical (4 hours) will be held on the same day.

Duration: One day, 8.30am-5pm

Dates: Star students are welcome to enrol in our public Food Safety Unit 167 courses held during the year.

Class size: Each class is limited to 16 students.

Requirements: To comply with Food Safety regulations, no rings, bangles, facial and tongue piercings, earrings, watches, necklaces or pendants are allowed in the practical session. Nails are to be short, clean and with no nail polish. Shoulder length and longer hair must be tied back. 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.

+ STAR course information - Central Otago

Course content: Unit Standard 167: Practice Food Safety Methods in a Food Business (Level 2, 4 credits). Practical application and assessment of food safety methods. Theory and practical components AND Unit standard 168: Demonstrate knowledge of food contamination hazards and control methods used in a food business (Level 3, 4 credits).

Duration: Two days, 9.00am-3.00pm.

Dates: To be confirmed.

Class size: Each class is limited to a minimum of six students and a maximum of eight.

Requirements: To comply with Food Safety regulations, no rings, bangles, facial and tongue piercings, earrings, watches, necklaces or pendants are allowed in the practical session. Nails are

to be short, clean and with no nail polish. Shoulder length and longer hair must be tied back. Closed-in shoes with no heels must be worn in the kitchen.

+ How to apply for the STAR course

Students

Talk to your school's Career Advisor who will contact Otago Polytechnic directly on your behalf.

Careers Advisors

Dunedin: Please email ebshss@op.ac.nz or phone 0800 762 786 for more information and to arrange enrolment of the student.

Central Otago: Please email centralotago@op.ac.nz or phone 0800 765 9276 for more information and to arrange enrolment of the student.

+ 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.