



All Australian Restaurants, Cafes & Fast-Food Businesses along with Food Delivery Services are now subject to new food safety laws. Standard 3.2.2A of the Food Standards Code came into force from 8th December 2023 and makes it unlawful for anyone in these businesses to handle food without first completing a food safety training course. The law defines food handling to be involvement in **the making, cooking, preparing, serving, packing, displaying, storing, or the delivery of food as well as the cleaning of equipment, utensils, surfaces, and cutlery.**



**PREPARING OR
MAKING FOOD**



COOKING FOOD



**PACKING OR
DISPLAYING FOOD**



**STORING OR
DELIVERING FOOD**



SERVING FOOD



CLEANING EQUIPMENT



CLEANING SURFACES



**CLEANING PLATES &
CUTLERY**

As well as food safety training, you are now required to maintain records to prove your work practices comply and must employ a qualified Food Safety Supervisor. These new laws were introduced to curb the number of food poisoning cases. Despite great produce and strict regulations, Australia has continued to record 4 to 5 million cases of food poisoning every year. This results in up to 40,000 hospitalisations, as many as 80 deaths and over 1 million GP appointments. The economic cost to the country is estimated to be between \$2.1 and \$2.6 Billion a year.

There is no accredited training course for food handlers. The business owner is free to decide what, when, where, how and by whom their food handlers are trained. However, this training must include – safe food handling, food contamination, cleaning & sanitising as well as personal hygiene at the very least.

BEWARE OF EXPENSIVE PROVIDERS. Other training providers are charging from \$59 to \$180 for comparable training courses. This cost is unnecessary and, in our view, unjustified. Contrary to what they may suggest, there is no nationally accredited training course for food handlers; only a list of what that training must include.

**Food Safety
eLearning Academy**

HOSPITALITY Food Handler (PLUS)

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THE RISKS ARE REAL

Just because you've not had a food safety incident so far, does not mean it can't happen. Remember there are over 4 million cases a year! Should one occur and you have failed to comply with the new food safety training laws – you'll face heavy financial penalties and the damage to your reputation could mark the end of your business.

OVER 10,000 COURSE ENROLMENTS

Since accepting the first student in February 2023, the Food Safety eLearning Academy has strived to improve. The Company now offers a growing range of targeted high quality online training solutions with over 10,000 course enrolments from all states. When it comes to student reviews, the average score for our Courses is 4.9 out of 5.

10 GOOD REASONS TO CHOOSE OUR COURSE

1. LEARNING MADE EASY

Being self-paced and available 24/7 allows students the freedom to decide when and where they learn.

2. DEVELOPED BY LEADING EXPERTS

We deliver a nationally recognised knowledge and skillset in accordance with Standard 3.2.2A & the Food Standards Code.

3. INDUSTRY SPECIFIC

This allows student to put their learning into immediate practice and includes food delivery protocols.

4. MULTI-MEDIA

Easy to understand copy, diagrams, high-quality images, and instructional videos bring each Lesson to life.

5. KNOWLEDGE RETENTION

Free FACT SHEETS and the use of QUIZ assessments are deliberate measures that maximise knowledge retention.

6. PLATFORM

Training is delivered using one of the world's most highly regarded online learning platforms.

7. AFFORDABLE

While others charge up to \$100, our HOSPITALITY Food Handler (PLUS) Course is \$19.95

8. FOOD SAFETY RECORD KEEPING

Students also learn how to maintain food safety records to comply with Standard 3.2.2A

9. ONGOING COMMITMENT

Monthly published articles, an exclusive Community Platform and 24/7 access to an online resource library allow students to remain up to date and build their expert knowledge.

10. GROUP ENROLMENTS

The Company offers a range of benefits for groups to minimise costs and the administrative burden.



TRY BEFORE YOU BUY

FREE Hand Hygiene Training Course

Take the opportunity to 'try before you buy' with our FREE Hand Hygiene Training Course. Based on the latest expert advice, it provides a terrific way to experience our approach and to understand why students rate our Courses are so highly.

No credit card details required

HOSPITALITY Food Handler (PLUS) - \$19.95

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