

CITY OF BELMONT FOODSAFE® Free Online Food Safety Training

All food handlers need to have skills and knowledge in food safety

FoodSafe® Online is a Food Handler Training Program for individuals. This is a fully online course with training videos and questions. A certificate is available for download once the course has been completed.

The City has provided a voucher code which allows food handlers and residents within the City of Belmont to purchase this training for FREE.



To access the training, follow these steps:

1. Visit <https://www.ehawa.org.au/events/category/food-safe-online-43>
2. Select *FoodSafe Online*
3. Select *Submit* (don't worry about the price showing as \$35, this will be waived later in the process)
4. Enter your details, then select *Next*
5. Select *Complete Order* (don't worry about the price showing as \$35, this will be waived later in the process)
6. Enter the billing details (no fee will be charged) then select *Next: Shipping Method*
7. Beside *Redeem Online Voucher*, enter the discount voucher **FSBELMO313** (don't worry about the price showing as \$35.00. Please make sure you have not copied any spaces)
8. Select *Next: Payment Details*
9. The total price of the training will change to \$0.00
10. Select *Submit Order*
11. Instructions will be sent to your email address. Follow the link to access the course.
12. Select *Sign-in with Environmental Health*

13. Select *Click to enter this course*

14. Select *Enrol me*

15. Follow the instructions to begin and complete the course

A printable certificate will be provided when the course is successfully completed. Please keep this certificate for your records.

The FoodSafe® Online Food Handler Training Program will help you to understand and implement:

Food Safety practices and general requirements of Standard 3.2.2 Australia New Zealand Food Standards Code

Allergen Control practices to comply with the Food Act 2008 and Standard 1.2.3 Australia New Zealand Food Standards Code

Course Topics

- Personal hygiene
- Food handling and storage
- Cleaning
- Pest control
- Declaration of food allergens
- Healthy choice

Creating opportunities

