

SafeFood

*Practical food safety in
community organisations!*

bc SmallBiz Consulting has developed a series of resources to help you to make food safety an integral part of your organisation.

Who are these for?

- ▶ Sporting Groups
- ▶ Churches
- ▶ Schools
- ▶ Events such as festivals
- ▶ Other similar organisations

What are these resources and how will they help me?

🍴 SafeFood Accredited Training for Community Organisations

Food safety does work differently when there are volunteers involved! These Nationally Accredited Level 1 and 2 courses provide discussion of real issues for community organisations, based on case studies and group responses. They provide creative and useful ideas on the development of a 'safe food culture'.

🍴 SafeFoodBrief

A short 30 minute briefing session on principles and issues of food safety for those who are not directly involved in food, but who are involved in the development of the culture of the organisation. Groups such as Steering Committees and Councils will benefit greatly from this session with provision of clear and concise information on requirements and principles of the National Food Safety Standards

🍴 SafeFoodChat

This training package has been professionally designed to enable people who have little formal food safety or training experience to lead an effective and interactive series of short training sessions about food safety principles. It is based around the concepts provided in the SafeFood Template.

🍴 SafeFood posters

A set of 37 clear, attractive and concise laminated A4 posters for a variety of circumstances. Helpful points about the effective use of posters are provided to facilitate their use.

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DonorGuide

A single double-sided laminated A4 sheet detailing the background of the issue, four facts to know and a series of very concrete actions relating to temperature, personal hygiene, food preparation, labelling and transportation of food. It is designed for distribution to all donors in the organisation for use at home.

KitchenGuide /KitchenCheck

A single double-sided laminated A4 sheet detailing the background of the issue, four facts to know and a series of very concrete actions relating to the usage of kitchens. It is designed for distribution to all in the kitchen of the organisation. KitchenCheck is a single sided laminated A4 checklist of actions to be performed before and after use of the organisations kitchen.

SafeSmallKidsFood Pack

A pack of useful information for kindergartens and other organisations dealing with small children. This pack includes an Teachers Manual covering a broad range of issues of preparation and responsibility as well as the KinderGuide, the KidsCook, the KitchenGuide/KitchenCheck, the KitchenCheck, all 7 SafeSmallKidsFood posters and all 5 SafeFoodQuicks as mentioned below.

FoodGuides

Two double-sided laminated A4 sheets detailing the background of the issue, four facts to know and a series of very concrete actions relating to the personal hygiene and food preparation as well as a series of specific points relating to the food type covered by the FoodGuide. The FoodGuides are designed for use by stallholders or people serving the relevant food type. The food types covered are: Sausages/Hot Dogs, Cakes, Hot Food, Popcorn/Unwrapped Confectionery, Fresh Produce, Drinks with Milk & Sandwiches.

SafeFoodQuicks

A series of 5 very useful concise area-specific laminated half-A4 reminder sheets for display in food preparation areas. Areas covered are fridge, freezer, dry storage, cooking & reheating and cleaning.

SafeFoodGuide

This pack includes an Organisers Manual covering broader issues of preparation and responsibility as well as the DonorGuide, the DonorRecord, the KitchenGuide, the KitchenCheck, all 7 FoodGuides and all 5 SafeFoodQuicks as mentioned above.

Need more information? Want to arrange a chat with key people to get the ball rolling in your organisation?

Phone 0408 348 545 and speak to Tim Allchin

