

freshstart

working in agriculture?
be in demand with the orange card



All you need to know about working with fresh produce in **four hours***

Nationally Accredited Training — 30660QLD Fresh Produce Handling

This innovative new course provides training in...

- *Legislation and food safety standards*
- *Personal, environmental and food hygiene*
- *Physical, chemical and micro-biological contamination hazards*
- *Basic risk management processes and reporting procedures (HACCP)*
- *Correct produce handling techniques and equipment*
- *Care and maintenance of tools, equipment, machinery and premises*
- *Hygienic food handling practices from harvest to market.*

The Orange Card stands for quality workers—employers know workers with the orange card have the basic knowledge needed to work safely with fresh produce.

study online
etrainu; anytime, anywhere.

**average course completion time*

