HELLO THERE, OUR DREAM IS TO HELP YOU MAKE GREAT HAPPEN

Get qualified to become accredited with SFPQ

This course is a requirement for those seeking to become accredited with Safe Food Production Queensland (SFPQ) to field process wild animal carcasses for sale as meat, and sell these carcasses to field depots (boxes). Delivered online, you'll learn about micro-organisms, through to hygiene and sanitation, and legislation.

LOCATION/S
External

DURATION
Online: Varies / Self-paced

Entry requirements
There are no mandatory entry requirements for this short course, however, before TAFE Queensland ...

...more online

Resources required
You will require access to a reliable internet connection to access TAFE Queensland's online systems, and a computer ...

...more online

What are my payment options?
No matter what your circumstances, TAFE Queensland South West has a payment option to suit you. If you are unsure of what's right for you, call us on 1300 914 754. We're here to help.

...more online

FULL FEE $314
This is the total cost of the course.

Got a question?
Enquire about your full fee study options

Outcome
Statement of Attendance

ARE YOU READY TO TAKE THE NEXT STEP ON YOUR PATH TO GREAT?

Accurate as at 9 February 2018. For the latest information see:
tafesouthwest.edu.au/course/14979

RTO 0275
CRICOS 03020E
Units

There are no formal units in this course. During your training you will learn about the following:

- Legislation Relating to Wild Animal Field Harvesting
- Role of the Management Statement
- Introduction to Micro-organisms
- Hygiene and Sanitation (Personal and Equipment)
- Hygienic Field Dressing Requirements
- Pre and Post Harvest Inspection of Field Harvested Animals
- Animal Welfare
- Identification and Traceability
- Vehicles and Equipment
- Transportation and Unloading of Carcasses
- Harvest Record Keeping

Disclaimer

The elective units available may vary between locations, delivery modes and intakes.