



One Star level provides food safety and hygiene training for all food handlers in the business.

Benefit to your business

After completing the *One Star Level*, a food business will be able to demonstrate it meets the skills and knowledge requirements of Food Safety Standard:

- 3.2.2 Food Safety Practices and General Requirements, clause 3.

What is in the *One Star* package?

The *One Star* package contains:

- ★ Training voucher for two people to attend a two-hour *One Star* workshop
- ★ *One Star* Handbooks (4)
- ★ *One Star* Manual containing examples of forms to administer the program
- ★ Health and Hygiene *Statement* for food handlers
- ★ CD-ROM containing
 - PowerPoint® presentation to help you train your own food handlers if required
 - Word® documents to customise for your business.

How to achieve the *One Star* level?

The *Food Star Supervisor* for the business:

- ★ Attends the *One Star* Workshop to learn how to implement the *One Star* level
- ★ Overviews in-house knowledge training of food handlers
- ★ Maintains training records
- ★ Overviews skills assessment of food handlers.

A *One Star* certificate is awarded when a *Food Stars Assessor* confirms the *One Star* standard has been achieved.

1. Workshop

The business' *Food Stars Supervisor* attends a two-hour workshop to learn how to implement the program using the *One Star* package.

A voucher for two people to attend the workshop is included in the *One Star* package. Extra people may attend the workshop for a small fee. (See separate *Price List*)

The workshop includes practical exercises to help the *Food Stars Supervisor*, train other staff in the business, maintain records and undertake in-house assessments.

2. Knowledge Training

The *Food Stars Supervisor* ensures everyone who supervises or handles food do the 1,2,3 of knowledge training:

- ★ Read the *One Star* Handbook (Four copies are provided in the package.)
- ★ Complete *Knowledge Assessment Form*
- ★ Read and complete *Health and Hygiene Statement*.

New food handlers must complete training as soon as possible within one month of commencing employment.

3. Maintains Records

The *Food Stars Supervisor*:

- ★ Checks completed assessments
- ★ Explains any incorrect answers to food handlers. There is no pass or fail, the assessment is to help food handlers learn
- ★ Records when food handlers have been trained and files all completed *Knowledge Assessment* forms.

4. Skills Assessment by business

The *Food Stars Supervisor* uses the *Skills Assessment* to check that everyone handles food safely. If any food handlers are not handling food safely, they should be retrained and re-assessed.

When the *Food Stars Supervisor* is confident that all food handlers are handling food safely, the business may choose to have an independent assessment by a *Food Stars Assessor*.

5. Food Stars Assessment/Certification

The *Food Stars Assessor* will check that:

- ★ All food handlers have completed *Knowledge Assessments*
- ★ *Training Worksheet* is completed
- ★ *Skills Assessment* shows food safety practices are to the *One Star* standard.
- ★ A *One Star* certificate is only awarded when a *Food Stars Assessor* is satisfied that all *One Star* requirements have been achieved.



Everyone knows
how to handle
food safely it's
common sense!

Sadly, common sense is not very common. In Australia, over 4 million people suffer from food poisoning each year and nearly every week another product is recalled because something went wrong during manufacture.

Did you know that food poisoning is totally preventable and if a business develops and follows a food safety program, most food recalls and food complaints can be avoided!

One Star is the first level of the *Food Stars Program*. It provides basic food safety and hygiene training to everyone in the business, ensuring food handlers have appropriate food safety knowledge and skills to handle food safely.


The *One Star* provides you with all the materials necessary to

- ★ Train food handlers
- ★ Administer the system
- ★ Assess that the program is effective.

One Star is the
first level of the
Food Stars Program

 Internationally
accredited quality
management systems

 Risk management system
based on HACCP principles

 Good food safety practices in place.
Premises suitable, procedures are
followed and worksheets completed

 Food safety and hygiene training for all food
handlers in the business



Building food safety programs
around the world

Food Stars Pty Ltd is committed to providing
practical training and support for businesses to
produce safe food and demonstrate compliance
with the
Food Safety Standards.

For more information about the
Food Stars Program contact:

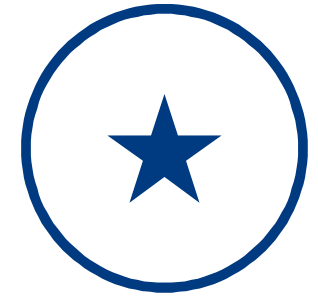
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One Star



Food safety
training
and
assessment
to help businesses
develop
food safety
programs



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around the world