TUCKSHOP VOLUNTEERS

In addition to the above video, volunteers in the tuckshop will also need to complete a 28 minute Brisbane Council Online Food Safety Training - <u>http://www.brisbane.imalert.com.au/</u>

To complete this training, sign up at http://www.brisbane.imalert.com.au/ and select the following sections:

- 1. Overview
- 2. Foodborne Illness
- 3. Potentially Hazardous Food
- 4. Contamination of Food
- 6. Food Handling Skills and Knowledge
- 15. Health of Persons Who Handle Food
- 16. Hygiene of Food Handlers
- 18. Cleanliness

The website will produce a certificate at completion, which is to be forwarded to the tuckshop convenor (pallara.tuckshop@gmail.com) by the volunteer, for filing with their volunteer induction checklist.

Ideally, this food safety training would be completed at home prior to your first day in the tuckshop, however there may be provision to complete it in the tuckshop on your first day if you are unable to complete it at home prior to your first day.

On your first day in the tuckshop:

The tuckshop convenor will work through two documents with you on your first day:

- Tuckshop Volunteer Induction Checklist
- Food Handler Skills and knowledge Checklist