

Other food safety management options with RT Hospitality Solutions

- Gap Analysis or Desk Top Audit
- Food Safety Management System Development, Implementation and on-going Maintenance
- Integration opportunities for a total management system
- Integration opportunities with the 'Enterprise Risk Manager' (ERM) management system
- Qualified food safety auditors
- Mentor HACCP Team Leader/Food Safety Co-ordinator
- Food Safety training courses
- Conduct pre-certification audit and
- Conduct quarterly/annual system audits.



Contact us



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Food Safety Training



FINANCIAL PERFORMANCE ADVISORY



RT Hospitality SOLUTIONS

Manage food-related risks whilst protecting your assets and company reputation

RT Hospitality Solutions offers a range of Food Safety Training solutions to meet the increased challenges and opportunities facing our clients and the future success of their business including:

Training solutions:

- Tailored programs to meet business requirements incorporating the National Food Safety Standards
- Courses / programs incorporating State specific legislation
- Group training on-site / Internet / Intranet interactive training options.

Nationally recognised food safety training programs:

- Food Safety Level One – “Essential Skills and Knowledge”
- Food Safety Level Two – “De-mystifying HACCP”
- Food Safety Level Three – “Develop a food safety program”.

We facilitate improvement in service delivery, key performance indicators and bottom line results . . . innovative solutions.

We work with recognised registered training organisations (RTOs) around Australia, offering Australian Qualifications Training Framework (AQTF) programs. Upon successful completion and demonstration of proficiency, attendees receive a nationally recognised certificate.

RT Hospitality Solutions and collaborative service providers have training expertise in hotel food and beverage, catering, food service and food retail and aged care industry sectors. Together we offer:

- training delivered by industry specialists
- practical examples based on real situations
- understanding and knowledge reviews used throughout the training
- language assistance
- interactive group participation – question and answer sessions
- comprehensive workbooks for participants.

To be a leading advisor in financial performance - delivering quality, innovative, and client focused solutions to the hospitality industry.

What food safety related benefits can RT Hospitality Solutions bring to your organisation?

We work collaboratively with our clients, providing as much or as little input as is required, to assist the organisation to manage its food-related risks with HACCP in line with the requirements of:

- State and local government legislation
- FSANZ Food Standards Code Australia and New Zealand
- The Codex Alimentarius and
- HACCP Certification.

Providing the framework to:

- reduce risk of food contamination and related legal action
- demonstrate evidence of due diligence in the event of legal action
- increase consumer and customer confidence
- improve operational efficiency of food businesses with documented food safety policies and procedures and
- provide a competitive marketing and promotional edge and opportunities for international recognition.

We work with you to ensure that your HACCP Plan or Food Safety Program is practical, and covers all aspects of your food service operation. Your HACCP Plan or Food Safety Program is documented in a user friendly HACCP Manual or Food Safety Manual which is tailored to the specific requirements of your business.