

ONLINE COURSE

Dietary Hawk Responsible Service



DietaryHawk

Course Information

The Dietary Hawk Responsible Service course is designed to ensure that all staff working within a food service are aware of the importance of managing dietary requirements and have sound knowledge in this area enabling them to confidently implement a dietary requirement management plan within a food service.

Who should do the course?

Individuals who are responsible for completing basic tasks in a food service and are required to implement dietary requirement management plans in a food service should complete the Dietary Hawk Responsible Service course. This includes kitchen staff, food and beverage attendants, kitchen managers, event managers, event organisers, food delivery drivers, food retail assistants e.g. airline staff or canteen staff, carers e.g. childcare staff, nannies, kindergarten and school teachers, or anyone looking to improve their knowledge around dietary requirement management.

Entry requirements

This course is designed for any person working in a food service. There is no age restriction, nor prerequisites.

Learning outcomes

The course will provide participants with the skills and knowledge to:

- ✓ Efficiently and accurately communicate dietary requirement information to others involved in the food preparation environment
- ✓ Use correct dietary requirement terminology
- ✓ Confidently and safely comply with dietary requirement management procedures

How will this course help me?

Feel confident to discuss consumer dietary requirements

Improve the customer service you provide

Learn valuable knowledge that is relevant across many aspects of your life

It's time to take dietary requirements seriously.



COURSE LENGTH

Approximately
4 hours in duration

Participants receive
14 days to complete
the course from the point
of course activation



MODE

Online



COST

\$34.99 per person



REFRESHER COURSE

\$19.99 per person
(annually)

Why study with Dietary Hawk

Dietary Hawk bridges the gap between research and application, making managing dietary requirements simple and practical. Dietary Hawk combines the nutrition knowledge of Accredited Practising Dietitians and the real-world experience of highly credentialed chefs to create practical and relevant solutions for food services.

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Get started today at dietaryhawk.com.au