



Nutrition Australia Qld

Food Foundations Training and Services List

*Queensland's leading community
nutrition organisation*



food
FOUNDATIONS

Your Partner in Early Years Nutrition

Food Safety

Professional
Development

Online
Training

Menu
Planning

Food Safety



Safe Food Handling Workshop

90 minute workshop

Face to Face group workshop specifically designed for your unique early years setting. Ensure your staff are working with the most current food safety skills and requirements.

Contact us to make a booking.

<https://training.naqnutrition.org/courses/safe-food-handling-in-early-years-settings/>

Topics include:

- Controlling bacteria
- Food safety hazards
- Maintaining personal hygiene
- Keeping the food environment clean
- Food safety at all stages
- Hygiene policy
- Mini food safety appraisal

Food Safety Supervisor Course for Early Years Settings

Interactive and practical industry specific courses to prepare Food Safety Supervisors to oversee day to day operations, as well as recognise and prevent food safety hazards.

Complete nationally recognised units of competency:

- HLTFSE001
- HLTFSE005
- HLTFSE007



Onsite training at your setting is available for 6 or more students.

<https://training.naqnutrition.org/courses/food-safety-supervisor-course-for-early-years-settings/>

Consultancy Services

Our food safety experts can help your business put into action best practice food safety standards while maintaining efficient daily operations.

Our consultancy services include:

- Development of a food safety program
- Resolution of non-compliance
- Review of a food safety program
- On the job training for foodservice staff
- On-site food safety appraisals

Email us for more information or to get a quote.

foodsafety@naql.org

Onsite Compliance Audits

Queensland licensable food businesses are required to have a food safety program and regular compliance audits by a Queensland Health approved, third party auditor.

Our Auditors provide:

- Notice of written advice for food safety programs (desktop audit)
- Onsite compliance audits (third party audit report)

<https://naql.org/foodsafety/>

Professional Development Workshops



Meeting Nutrition Requirements Workshop

90 minute workshop

This interactive and informative session aligns with the National Quality Standard and Early Years Learning Framework.

<https://training.naqnurition.org/courses/meeting-nutrition-requirements/>

Meeting Nutrition and Food Safety Requirements Workshop

90 minute workshop

Raising awareness and increasing understanding of nutrition and food safety within the setting. Aligned with the National Quality Standard and Early Years Learning Framework.

<https://training.naqnurition.org/courses/nutrition-and-food-safety-requirements/>

LEAPS

2 x 3 hour workshops or full day workshop

LEAPS explores the Get up and Grow Guidelines.

- Infant Feeding
- Healthy eating for 0-5 years
- Positive meal times
- Communicating with families
- Food safety
- Physical activity

<https://training.naqnurition.org/courses/leaps/>

Food and Behaviour Workshop – Explore how eating patterns and food choices can affect children’s behaviour

Baby’s First Foods Workshop – The latest research and guidelines on introducing first foods and how to ensure baby is ready

Managing Allergies and Intolerances Workshop – The best information and skills to manage allergies and intolerances in care settings and practical strategies to support families

Positive Mealtimes Workshop – Explores strategies for educators on how to make mealtimes positive, relaxed and social. Links to the NQS.

All are 90 minute workshops For more info, see. <https://training.naqnurition.org/courses/#/filter/early-years>

Online Professional Development

NAQ Courses

Training with NAQ

- Food and Behaviour
- Baby’s first foods

Find courses under ‘Early Years’.

<http://training.naqnurition.org/>

Online training in partnership with In Safe Hands.

- Allergies and Intolerances
- Safe Food Handling
- Safe Knife Skills

In Safe Hands – filter online courses ‘food safety’ or ‘safe knife skills’

www.insafehands.net.au

Menu Planning



Menu Assessments

NAQ is Queensland's and the Northern Territory's most experienced menu assessment provider for early years settings.

We assure that your setting is:

- Meeting the nutrition requirements of the National Quality Standard
- Providing a menu aligned with the Australian Dietary Guidelines
- Applying the Get Up and Grow guidelines
- Engaging in menu planning and nutrition quality improvement activities
- Accessing credible sources of information

Our menu assessments are available for 3 levels and include a full report, including:

- Areas of achievement highlighted
- New meal and snack ideas
- Practical examples of changes your setting can implement to better meet the nutritional requirements for children in care

Menu Assessments include an onsite visit or teleconference

Contact us to determine your setting's level, for a quote and to book your annual menu assessment
Find information under 'Food Foundations – Services'.

<https://naqlid.org/food-foundations-landing/> or email foodfoundations@naqlid.org

Menu Planning Workshop

A practical session taking you through the 7 steps to creating a menu, providing children with the nutritional requirements they need each day.

Contact us to enquire about upcoming dates or hosting a workshop.

<https://training.naqnurition.org/courses/menu-planing-for-early-years-settings/>

Menu Planning Consultancy

Would you like to meet 1:1 with our experienced dietitians to discuss your menu and the needs of your setting?

Contact us for more details and to get a quote.

foodfoundations@naqlid.org

Parent Workshops

Would you like to host a workshop for the parents and families attending your setting?

We can provide workshops on nutrition, fussy eating, lunchboxes and more.

Contact us for more information foodfoundations@naqlid.org.

Price List

Food safety	Subscriber Cost	Non Subscriber Cost
Safe food handling workshop (90 minutes)	\$440	\$550
Food safety supervisor course for Early Years Settings	\$385 per student	
Notice of written advice for food safety programs (desktop audit)	\$330	
Onsite compliance audits (third party audit report)	\$495	
Food safety consultancy services	Contact us for a quote	
Professional development workshops for educators (at your setting)	Subscriber Cost	Non Subscriber Cost
Meeting nutrition requirements (90 minutes)	\$440	\$550
Meeting nutrition & food safety requirements (90 minutes)	\$440	\$550
LEAPs (Learning Eating Active Play) 2 x 3 hour workshops	\$1100	\$1210
Food and behaviour (90 minutes)	\$440	\$550
Baby's first foods (90 minutes)	\$440	\$550
Managing allergies and intolerances (90 minutes)	\$440	\$550
Positive mealtimes (90 minutes)	\$440	\$550
ONLINE Professional development for educators http://training.nagnutrition.org/	Cost	
Allergies and intolerances (In Safe Hands– filter online courses 'food safety')	www.insafehands.net.au	
Safe food handling (In Safe Hands– filter online courses 'food safety')	www.insafehands.net.au	
Safe knife skills (In Safe Hands– filter online courses 'food safety')	www.insafehands.net.au	
Food and behaviour	\$22	
Baby's first foods	\$22	
LEAPs (Learning Eating Active Play)	\$33	
Menu planning	Subscriber Cost	Non Subscriber Cost
Menu assessment (3 levels available)	Contact us to determine which level you require	
Menu planning workshop	Contact us for a quote	
Menu planning consultancy	Contact us for a quote	
Parent workshops	Subscriber Cost	Non Subscriber Cost
Contact us for more information	Contact us for a quote	

Prices listed above are inclusive of GST. Additional travel fees may apply.

Workshops include up to 35 attendees, additional attendees over this number will incur an additional fee.

Phone: (07) 3257 4393 Email: foodfoundations@naqld.org

Web: <https://training.nagnutrition.org/courses/#/filter/early-years>