



Australian Government

HLTFSE009 Apply cook-freeze and reheating processes

Release: 1

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Modification History

| Release | Comments |
|-----------|---|
| Release 1 | <p>This version was released in <i>HLT Health Training Package release 3.0</i> and meets the requirements of the 2012 Standards for Training Packages.</p> <p>Significant changes to the elements and performance criteria. New evidence requirements for assessment, including volume and frequency requirements. Significant change to knowledge evidence. Removed prerequisite.</p> <p>Supersedes HLTF203D</p> |

Application

This unit describes the skills and knowledge required to freeze, thaw and reheat food to ensure microbiological safety and palatability.

This unit applies to food services staff who work under supervision.

The skills in this unit must be applied in accordance with Commonwealth and State/Territory legislation, Australian/New Zealand standards and industry codes of practice.

Elements and Performance Criteria

ELEMENT

Elements define the essential outcomes.

1. Receive and store goods in accordance with appropriate food hygiene and health standards

PERFORMANCE CRITERIA

Performance criteria specify the level of performance needed to demonstrate achievement of the element.

- 1.1 Check delivered goods to ensure correct quantities, appropriate use-by dates and temperature
- 1.2 Record temperature check results
- 1.3 Move stock to freezer storage
- 1.4 Check and record freezer temperatures according to requirements
- 1.5 Report departure from established standards concerning the receipt of goods, temperature checks and

ELEMENT**PERFORMANCE CRITERIA**

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| | |
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| | stock quality |
| | 1.6 Follow stock rotation procedures |
| | 1.7 Discard expired stock |
| 2. Prepare frozen food for reheating | 2.1 Remove required items from freezer and place in chiller according to established procedures of the food service |
| | 2.2 Space trays to permit air circulation |
| | 2.3 Relax product to 0-4 degrees Celsius within 24 hours |
| | 2.4 Safely transport to point of service while maintaining correct temperatures |
| 3. Reheat food product | 3.1 Pre-heat oven to meet temperature standards |
| | 3.2 Prepare product for reheating |
| | 3.3 Space trays to allow air flow |
| | 3.4 Use reheating times according to manufacturer's recommendations, oven type, loading procedures and other established procedures for the food service |
| | 3.5 Check and record product temperature |
| | 3.6 Clean thermometers between checking each item |
| | 3.7 Undertake reheating of non-relaxed food in emergencies according to established procedures of the food service |
| 4. Serve reheated food | 4.1 Transfer reheated food to heated bain-marie |
| | 4.2 Maintain temperature at 70 degrees Celsius |
| | 4.3 Minimise warm holdings |
| | 4.4 Maintain portion control |
| | 4.5 Serve or deliver the meal at a temperature that complies with food safety standards and policy of the food service |

Foundation Skills

The Foundation Skills describe those required skills (language, literacy, numeracy and employment skills) that are essential to performance.

Foundation skills essential to performance are explicit in the performance criteria of this unit of competency.

Unit Mapping Information

No equivalent unit

Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=ced1390f-48d9-4ab0-bd50-b015e5485705>