



Australian Government

Department of Education, Employment and Workplace Relations

HLTFS208D Transport food

Release: 1

HLTFS208D Transport food

Modification History

HLT07 Version 4	HLT07 Version 5	Comments
HLTFS208C Transport food	HLTFS208D Transport food	ISC upgrade changes to remove references to old OHS legislation and replace with references to new WHS legislation. No change to competency outcome.

Unit Descriptor

Descriptor

This unit describes the minimum competency requirements for the transportation of food

It relates to the transportation of food where the transport operator does not have direct physical contact with food

Where person who transports also directly handles food, the relevant food-handling standard also applies

Application of the Unit

Application

This unit of competency covers the minimum requirements for the transportation of food

This unit of competency supports the implementation of national and state food safety legislation regulations and is based on the national *Food Safety Guideline Competency Standards*

Licensing/Regulatory Information

Not Applicable

Pre-Requisites

Pre-requisite unit

This unit must be assessed after successful achievement of pre-requisite:

- HLTFS207C Follow basic food safety practices

Employability Skills Information

Employability Skills

This unit contains Employability Skills

Elements and Performance Criteria Pre-Content

Elements define the essential outcomes of a unit of competency.

The Performance Criteria specify the level of performance required to demonstrate achievement of the Element. Terms in italics are elaborated in the Range Statement.

Elements and Performance Criteria

ELEMENT

PERFORMANCE CRITERIA

1. Prepare to transport food

1.1 Check that *vehicles and containers/receptacles* used to transport food are appropriate for use

1.2 Prepare vehicles and containers/receptacles for food transportation

1.3 Load and secure food, according to product requirements and *workplace food safety* and WHS procedures

ELEMENT

2. Transport food

PERFORMANCE CRITERIA

2.1 Monitor and control food safety hazards as required by the *food safety program* to ensure that food safety is maintained during transport

2.2 Promptly report *non-conformance* with food safety requirements and take corrective action

2.3 Unload food according to product requirements and workplace procedures

2.4 Record food safety information to meet the requirements of the food safety program

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

This describes the essential skills and knowledge and their level required for this unit.

Essential knowledge:

The candidate must be able to demonstrate essential knowledge required to effectively do the task outlined in elements and performance criteria of this unit, manage the task and manage contingencies in the context of the identified work role

This includes knowledge of:

- Awareness of the environmental conditions necessary to maintain food safety
- Characteristics of food transported as they affect loading and handling of food and the potential for cross-contamination resulting from location in proximity to other food or non-food items that are transported
- Loading practices as required by work responsibility, which includes procedures to load food in temperature-controlled environments where this is a work requirement
- Methods and procedures used to control food safety hazards, which depend on the type of controls and equipment used and include an understanding of the purpose and operation of equipment and procedures in place to maintain food safety
- Microbiological, physical and chemical hazards that can occur when loading, transporting and unloading food, appropriate to nature and method of food transported and within scope of work responsibility, which includes:
 - the types of hazards likely to occur
 - the conditions under which they occur
 - possible consequences
- Procedures used to confirm that food safety-related equipment is operational and the cleaning and sanitation requirements of food containers/receptacles, relevant to work responsibilities
- Record-keeping responsibilities relating to food safety
- Sources of information on procedures and responsibilities for food safety relating to own work

Essential skills:

It is critical that the candidate demonstrate the ability to

- Apply knowledge of aspects of the food safety program relevant to the transport of food

REQUIRED SKILLS AND KNOWLEDGE

- Demonstrate procedures used to transport food consistent with the food safety program

In addition, the candidate must be able to effectively do the task outlined in elements and performance criteria of this unit, manage the task and manage contingencies in the context of the identified work role

This includes the ability to:

- Confirm that the vehicle and associated equipment are ready to transport food
- Identify and report non-conformance and/or unusual circumstances which could affect food safety
- Load/unload food as required by work responsibility by following procedures to ensure that food is loaded/unloaded in correct sequence and configuration and that food cannot become contaminated by being located in proximity to other food or non-food items
- Locate and follow workplace information relating to food safety responsibilities
- Maintain the work area and vehicles in a tidy state to meet workplace requirements
- Monitor food safety hazards as required by the food safety program
- Prepare to transport food, which will vary depending on the type of food and transport method and may include:
 - confirming that food holding containers/receptacles meet workplace hygiene standards
 - confirming that equipment used to maintain the required environment during transport is ready for use and that food parameters are met prior to loading/transporting/unloading, for example typical parameters such as the temperatures of:
 - food
 - food loading/unloading areas
 - transport containers/receptacles
- Record results of monitoring and maintain records as required by the food safety program
- Take appropriate corrective action in response to failure to meet food safety requirements as required by workplace procedures
- Transport food safely
- Use food safety program information to find advice on food safety responsibilities relating to own work

Evidence Guide

EVIDENCE GUIDE

EVIDENCE GUIDE

The evidence guide provides advice on assessment and must be read in conjunction with the Performance Criteria, Required Skills and Knowledge, the Range Statement and the Assessment Guidelines for this Training Package.

Critical aspects for assessment and evidence required to demonstrate this competency unit:

- The individual being assessed must provide evidence of specified essential knowledge as well as skills
- Consistency of performance should be demonstrated over the typical range of food transportation and related food safety requirements

Context of and specific resources for assessment:

- Assessment should replicate workplace conditions as far as possible
- Assessment should be structured on whole work activities and address all knowledge and skill requirements
- Simulations may be used to represent workplace conditions as closely as possible
- Where, for reasons of safety, access to equipment and resources and space, assessment takes place away from the workplace, simulations should be used to represent workplace conditions as closely as possible
- Resources essential for assessment include:
 - food safety program
 - food transport vehicles and containers/receptacles
 - monitoring devices and procedures
 - reporting procedures

Method of assessment:

- Observation in the work place (if possible)
- Written assignments/projects
- Case study and scenario as a basis for discussion of issues and strategies to contribute to best practice
- Questioning
- Role play simulation

EVIDENCE GUIDE

- Access and equity considerations:*
- All workers in the health industry should be aware of access and equity issues in relation to their own area of work
 - All workers should develop their ability to work in a culturally diverse environment
 - In recognition of particular health issues facing Aboriginal and Torres Strait Islander communities, workers should be aware of cultural, historical and current issues impacting on health of Aboriginal and Torres Strait Islander people
 - Assessors and trainers must take into account relevant access and equity issues, in particular relating to factors impacting on health of Aboriginal and/or Torres Strait Islander clients and communities

Range Statement

RANGE STATEMENT

The Range Statement relates to the unit of competency as a whole. It allows for different work environments and situations that may affect performance. Add any essential operating conditions that may be present with training and assessment depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts.

RANGE STATEMENT

A food safety program:

- Systematically identifies the food safety hazards that may be reasonably expected to occur in all food handling operations of the food business
- Identifies where and how each hazard can be controlled, describes how these controls are to be monitored, the corrective action required if control conditions are not met and information to be recorded
- Must comply with relevant national, state and industry legislation/regulations
- For the purpose of applying this guideline competency standard in circumstances where formal food safety programs are not a legal requirement, the term can be understood to cover the same detail as would be covered by a food safety program. Where a business has not identified food safety hazards, determined where and how these hazards are to be controlled and how controls are to be monitored, this guideline competency standard would not apply

Procedures outlining food safety responsibilities may be:

- Provided in formats to suit the workplace such as written, verbal, diagrams and electronic advice

Transport vehicles are:

- Appropriate for the transportation of food
- Capable of maintaining the required environment for the food type transported

Safe food transport parameters:

- Depend on the type of food transported
- Industry guidelines and codes should be used as a basis for setting these parameters where available

RANGE STATEMENT

Confirming readiness for use of food transport vehicle and containers/receptacles may include:

- Confirming that the vehicle is in good operating order and that containers/receptacles used to store food meet the relevant hygiene requirements
- Where food must be transported in a controlled temperature environment, this includes bringing the food handling area and storage container/receptacle within the required temperature range before loading/unloading and confirming that equipment required to maintain temperature is operational

Responsibility for monitoring food safety, identifying non-conformance and taking corrective action:

- Relates to own tasks and responsibilities
- Occurs in the context of the food safety program
- An example of corrective action includes separating or isolating non-conforming product

Unit Sector(s)

Not Applicable