



Australian Government

SITXINV002 Maintain the quality of perishable items

Release: 2

SITXINV002 Maintain the quality of perishable items

Modification History

Release	Comments
Release 2	Pre-requisite added: SITXFSA001 Use hygienic practices for food safety

Application

This unit describes the performance outcomes, skills and knowledge required to maintain the quality of perishable supplies for food and beverage, commercial cookery or catering operations. It requires the ability to store perishable supplies in optimum conditions to minimise wastage and avoid food contamination.

It does not include general stock control processes which are covered by SITXINV001 Receive and store stock.

The unit is particularly important within a food safety regime and applies to hospitality and catering organisations, including hotels, restaurants, clubs, educational institutions, health establishments, defence forces, cafeterias, residential caterers, in flight and other transport caterers, event and function caterers.

Personnel at many levels use this skill in the workplace during the course of their daily activities, including cooks, chefs, caterers, and kitchen attendants.

No occupational licensing, certification or specific legislative requirements apply to this unit at the time of publication.

Pre-requisite Unit

SITXFSA001 Use hygienic practices for food safety

Competency Field

Inventory

Unit Sector

Cross-Sector

Elements and Performance Criteria

ELEMENTS

PERFORMANCE CRITERIA

Elements describe the essential outcomes.

1. Store supplies in appropriate conditions.

Performance criteria describe the performance needed to demonstrate achievement of the element.

1.1. Conduct temperature checks on delivered goods ensuring they are within specified tolerances.

1.2. Record temperature results according to organisational procedures.

1.3. Identify deficiencies with delivered food items, and reject supply within scope of own responsibility, or report findings.

1.4. Choose and prepare correct environmental conditions for the storage of perishable supplies.

1.5. Date code perishable supplies to maximise their use.

1.6. Promptly store supplies in appropriate storage area to minimise wastage and avoid food contamination.

2. Maintain perishable supplies at optimum quality.

2.1. Regularly check and adjust environmental conditions of all storage areas and equipment to maintain perishable supplies at optimum quality.

2.2. Conduct temperature checks according to food safety procedures, and protect supplies from spoilage.

2.3. Protect supplies from damage of cross-contamination and pests.

2.4. Rotate perishable supplies for maximum use according to expiration dates.

3. Check perishable supplies and dispose of spoilt stock.

3.1. Regularly check perishable supplies for quality.

3.2. Inspect items for animal and pest damage and report incidents of infestation.

3.3. Identify deficiencies, and report findings or dispose of any non-usable supplies within scope of own responsibility.

3.4. Safely dispose of spoilt stock and waste to minimise negative environmental impacts.

Foundation Skills

Foundation skills essential to performance in this unit, but not explicit in the performance criteria are listed here, along with a brief context statement.

SKILLS

DESCRIPTION

Writing skills to:

- write stock rotation labels and simple documents that record temperature results.

Oral communication skills

- make simple verbal reports on the disposal of perished

to: supplies.

Numeracy skills to:

- read a thermometer correctly to measure temperatures
- estimate times for regular temperature checks.

Technology skills to:

- use thermometers and adjust temperature and humidity controls on storage equipment.

Unit Mapping Information

SITXINV202 Maintain the quality of perishable items

Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=68c40a93-e51d-4e0f-bc06-899dff092694>