



Australian Government

SITXINV202 Maintain the quality of perishable items

Release 2

SITXINV202 Maintain the quality of perishable items

Modification History

The version details of this endorsed unit of competency set are in the table below. The latest information is at the top.

Version	Comments
1.1	Editorial correction to modification history.
1.0	<p>N</p> <p>Replaces but is not equivalent to SITHCCC003B Receive and store kitchen supplies.</p> <p>There was confused intent with, and duplication across, the two units SITXINV001A Receive and store stock and SITHCCC003B Receive and store kitchen supplies. The unit SITXINV001A Receive and store stock covered stock control for all types of stock. This unit now only covers the particular skills and knowledge required to store perishable supplies in optimum conditions to minimise wastage and avoid food safety hazards.</p> <p>New title applied for clarity.</p> <p>Moved to Inventory competency field to better reflect the content of this unit.</p>

Unit Descriptor

This unit describes the performance outcomes, skills and knowledge required to maintain the quality of perishable supplies for 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 the unit SITXINV201 Receive and store stock.

Application of the Unit

This 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.

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

Licensing/Regulatory Information

No licensing, legislative, regulatory or certification requirements apply to this unit at the time of endorsement.

Pre-Requisites

This unit must be assessed after the following prerequisite unit:	
SITXFSA101	Use hygienic practices for food safety

Employability Skills Information

This unit contains employability skills.

Elements and Performance Criteria Pre-Content

Not applicable.

Elements and Performance Criteria

Elements describe the essential outcomes of a unit of competency. Performance criteria describe the performance needed to demonstrate achievement of the element. Where bold italicised text is used, further information is detailed in the required skills and knowledge section and the range statement. Assessment of performance is to be consistent with the evidence guide.

- | | |
|--|---|
| <p>1. Store supplies in appropriate conditions.</p> | <p>1.1 Conduct <i>temperature checks</i> on delivered goods ensuring they are within specified tolerances.</p> <p>1.2 Record temperature results according to organisational procedures.</p> <p>1.3 Identify any <i>deficiencies</i>, with delivered food items, <i>reject supply</i> within scope of responsibility or report findings.</p> <p>1.4 Choose and prepare correct <i>environmental conditions</i> for the storage of perishable <i>supplies</i>.</p> <p>1.5 Date code all perishable supplies to maximise use.</p> <p>1.6 Promptly store supplies in appropriate storage area to minimise wastage and avoid food contamination.</p> |
| <p>2. Maintain perishable supplies at optimum quality.</p> | <p>2.1 Regularly check and adjust the environmental conditions of all storage areas and equipment to maintain perishable supplies at optimum quality.</p> <p>2.2 Conduct temperature checks according to food safety procedures and protect supplies from spoilage.</p> <p>2.3 Protect supplies from damage of cross-contamination and pests.</p> <p>2.4 Rotate perishable supplies for maximum use according to expiration dates.</p> |
| <p>3. Check perishable supplies and dispose of spoilt stock.</p> | <p>3.1 Regularly check all perishable supplies for <i>quality</i>.</p> <p>3.2 Inspect items for animal and pest damage and report incidents of infestation.</p> <p>3.3 Identify any deficiencies, report findings or dispose of any non-usable supplies within scope of responsibility.</p> <p>3.4 Safely dispose of spoilt stock and waste to minimise negative environmental impacts.</p> |

Required Skills and Knowledge

This section describes the skills and knowledge required for this unit.

Required skills

- communication skills to make simple verbal reports on the disposal of perished supplies
- literacy skills to:
 - read and comprehend date code and stock rotation labels
 - write date code and stock rotation labels and simple documents that record temperature results
- numeracy skills to:
 - use a thermometer correctly to measure temperatures
 - estimate times for regular temperature checks
- planning and organising skills to regularly check and adjust the environmental conditions of storage areas
- problem-solving skills to:
 - evaluate quality of stored supplies and make adjustments to their storage conditions to ensure a quality product
 - monitor storage temperatures and adjust according to identified discrepancies
 - identify unsafe and perished supplies and dispose of them
- teamwork skills to report incidents of spoilage to supervisors
- technology skills to use thermometers and adjust temperature and humidity controls on storage equipment.

Required knowledge

- contents of stock date codes and rotation labels
- meaning of:
 - wastage to a commercial catering organisation and reasons to avoid it
 - contaminated food as defined by the Australia New Zealand Food Standards (ANZFS) Code
- reasons for protecting food from contamination
- different types of contamination:
 - microbiological
 - chemical
 - physical
- methods of rejecting contaminated food
- correct environmental storage conditions for the main food types used in a commercial kitchen:
 - beverages
 - dairy products
 - canned products
 - dry goods

- food
- frozen goods
- fruit
- meat
- oils
- poultry
- seafood
- vacuumed sealed items
- vegetables
- food safety procedures and standards for storage of perishable supplies:
 - appropriate containers
 - labelling and coding
 - first in first out methods
 - storage environments
 - temperature, humidity, light and ventilation specifications for storage
 - cleaning and sanitising processes for food storage areas
 - quarantining the storage of items that are likely to be the source of contamination of food, including chemicals, clothing and personal belongings
- indicators of spoilage and contamination of perishable supplies:
 - degradation of flavour, aroma, colour and texture
 - enzymic browning
 - drying and hardening
 - crystallisation
 - infestation of animal and pest waste
 - mould
 - exposed packaged food through damaged packaging
 - odour
- correct and environmentally sound disposal methods for kitchen waste and hazardous substances.

Evidence Guide

The evidence guide provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge, range statement and the Assessment Guidelines for the Training Package.

Overview of assessment

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

Evidence of the ability to:

- maintain the quality of a diverse range of perishable supplies for commercial cookery or catering operations including these main food groups:
 - beverages
 - dairy products
 - canned products
 - dry goods
 - frozen goods
 - fruit
 - meat
 - oils
 - poultry
 - seafood
 - vacuumed sealed items
 - vegetables
- integrate knowledge of:
 - correct environmental storage conditions for the main food types
 - food safety procedures and standards for storage of perishable supplies
 - indicators of spoilage and contamination of perishable supplies
- integrate checks on perishable supplies with other duties and within commercial time constraints.

Context of and specific resources for assessment

Assessment must ensure use of:

- an operational commercial kitchen with the fixtures, large and small equipment and workplace documentation defined in the Assessment Guidelines; this can be a:
 - real industry workplace
 - simulated industry environment such as a training kitchen servicing customers
- thermometers and temperature recording charts
- a diverse and comprehensive range of perishable food

supplies.

Method of assessment

A range of assessment methods should be used to assess practical skills and knowledge. The following examples are appropriate for this unit:

- direct observation of the individual date coding perishable supplies and storing them in appropriate environmental conditions
- evaluation of temperature records completed by the individual
- problem solving exercise to assess the individual's ability to identify a range of spoilt and contaminated food items
- written or oral questioning to assess knowledge of correct environmental storage conditions, food safety procedures and standards and indicators of spoilage and contamination
- review of portfolios of evidence and third-party workplace reports of on-the-job performance by the individual.

Guidance information for assessment

The assessor should design integrated assessment activities to holistically assess this unit with other units relevant to the industry sector, workplace and job role, for example:

- SITHCCC104 Package prepared foodstuffs
- SITHCCC205 Produce cook-chill and cook freeze foods
- SITHCCC206 Rethermalise chilled and frozen foods
- SITXINV201 Receive and store stock
- SITXWHS101 Participate in safe work practices
- TLIE1005A Carry out basic workplace calculations.

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. Bold italicised wording, if used in the performance criteria, is detailed below. 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) may also be included.

Temperature checks may relate to:

- cold or chilled foods
- frozen foods
- ingredients
- raw foods
- reheated foods or ingredients.

Deficiencies may include:

- contaminated food
- food that is intended to be:
 - frozen but has thawed
 - chilled but has reached a dangerous temperature zone
- packaged food that is exposed through damaged packaging.

To ***reject supply*** may involve:

- rejecting supply immediately on delivery by supplier
- rejecting supply of goods delivered under concession and not formally received
- quarantining contaminated food from other food until the rejection is finalised
- returning food to the supplier
- disposing of contaminated food with consent of the supplier.

Environmental conditions may involve:

- correct application of humidity and temperature controls
- correct ventilation
- protecting perishables from exposure to:
 - heating or air conditioning
 - accidental damage through people traffic
 - environmental heat and light
- sanitary cleanliness
- storing perishables:
 - in dry stores
 - in cool rooms
 - in freezers
 - in refrigerators
 - sanitised and hygienic conditions
 - at room temperature.

Supplies include:

- beverages
- dairy products
- canned products
- dry goods
- food
- frozen goods
- fruit
- meat
- oils
- poultry
- seafood
- stock on hand
- vacuumed sealed items
- vegetables.

Quality may include:

- currency of best by or use by dates
- freshness
- size
- weight.

Unit Sector(s)

Cross-Sector

Competency Field

Inventory