



Australian Government

Assessment Requirements for CHCAGE006 Provide food services

Release: 1

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Modification History

Release	Comments
Release 1	<p>This version was released in <i>CHC Community Services Training Package release 2.0</i> and meets the requirements of the 2012 Standards for Training Packages.</p> <p>Significant change to the elements and performance criteria. New evidence requirements for assessment including volume and frequency requirements. Significant changes to knowledge evidence.</p>

Performance Evidence

The candidate must show evidence of the ability to complete tasks outlined in elements and performance criteria of this unit, manage tasks and manage contingencies in the context of the job role. There must be evidence that the candidate has:

- carried out work responsibilities to meet the requirements of the food safety program on at least 3 separate occasions, 1 in a simulated environment and 2 in the workplace
- distributed meals and collected trays and utensils on at least 6 separate occasions

Knowledge Evidence

The candidate must be able to demonstrate essential knowledge required to effectively complete tasks outlined in elements and performance criteria of this unit, manage tasks and manage contingencies in the context of the work role. This includes knowledge of:

- current food safety legislation relevant to jurisdiction and food service
- food safety and food handling policies and procedures of organisation
- safe storage of food including storing to minimise manual task risks, including:
 - storing heavier loads between knee and waist height
 - minimising double handling
- nutritional values, food groups, the *Australian dietary guidelines*, and the *Australian standards for texture modified foods and fluids*
- specific dietary requirements, including:
 - coeliac
 - diabetes
 - food allergies
 - food intolerances

- cultural requirements
- swallowing problems and importance of food texture modification
- clothing and footwear requirements for working in and/or moving between food handling areas:
 - personal clothing maintenance
 - laundering
 - storage requirements
 - possible consequences of not following these procedures
- personal hygiene practices and their relationship to infection control, and the reporting of illness as required by the food safety program
- responsibilities for maintaining the work area in a clean and tidy state
- suitable standards for materials, equipment and utensils used in the food handling area.
- use and storage of cleaning equipment as required to carry out own work responsibility
- waste collection, recycling and handling procedures relevant to own work responsibilities

Assessment Conditions

The following aspects of the performance evidence must have been demonstrated using simulation prior to being demonstrated in the workplace:

- carried out work responsibilities to meet the requirements of a food safety program

The following conditions must be met for this unit:

- use of suitable facilities, equipment and resources, including:
 - food safety program policies and procedures
 - menus and recipes and associated ingredients
 - beverages and drinking equipment
 - food preparation and reheating facilities and equipment
 - food storage equipment and facilities
 - appropriate clothing and footwear for food handling
 - cleaning equipment
 - hand washing facilities

Assessors must satisfy the Standards for Registered Training Organisations (RTOs) 2015/AQTF mandatory competency requirements for assessors.

Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=5e0c25cc-3d9d-4b43-80d3-bd22cc4fle53>