Assessment Requirements for SITHCCC004 Package prepared foodstuffs

Release: 1

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Modification History

Not applicable.

Performance Evidence

Evidence of the ability to complete tasks outlined in elements and performance criteria of this unit in the context of the job role, and:

- demonstrate procedure to check quality of foodstuffs against quality criteria
- appropriately package and label each of the following foodstuffs:
    - beverages
    - dairy products
    - dry goods
    - frozen goods
    - fruit and vegetables
    - meat, poultry or seafood
- select and use the following aseptically treated packaging materials for the above foodstuffs:
    - plastic cling wrap
    - plastic or foil containers
    - polystyrene foam
    - recyclable packaging materials
- package foodstuffs within commercial time constraints
- maintain packaging work area in line with food safety environmental requirements.

Knowledge Evidence

Demonstrated knowledge required to complete the tasks outlined in elements and performance criteria of this unit:

- quality criteria for food to be packaged:
    - correct portion size
    - shelf-life
    - freshness
    - visual appeal
- key contents of labelling guidelines and specifications determined by:
    - the Australia New Zealand Food Standards Code
    - local, state or territory food safety regulations
    - organisational food safety procedures and labelling specifications for packaging food

- meaning as defined by the Australia New Zealand Food Standards Code of:
    - contaminant
    - contaminated food
    - potentially hazardous foods
- environmental requirements for packaging area to avoid food contamination
- characteristics and uses of packaging materials specified in the performance evidence
- packaging requirements for specific food types specified in the performance evidence
- requirements of organisational food safety procedures relating to packaging food.

Assessment Conditions

Skills must be demonstrated in an operational commercial kitchen. This can be:

- an industry workplace
- a simulated industry environment, such as a training kitchen packaging commercial quantities of foodstuffs.

Assessment must ensure access to:

- fixtures and large equipment:
    - commercial grade work benches (1.5m/person)
    - commercial refrigeration facilities:
        - cool room and/or fridge
        - freezer
    - computers, printers and industry stock control software systems
    - designated storage areas for dry goods and perishables
    - lifting and transporting equipment
- small equipment:
    - containers for hot and cold food storage
    - cutting boards
    - food handler gloves
    - measurers:
        - metric calibrated measuring jugs
        - measuring spoons
        - portion control scoops and markers
    - oven mitts
    - scales
    - temperature probes
    - thermometers
    - tongs and serving utensils
- cleaning materials and equipment:
    - cleaning cloths

- - commercial cleaning and sanitising agents and chemicals for cleaning commercial kitchens, equipment and food storage areas
  - dustpans and brooms
  - garbage bins and bags
  - hand towel dispenser and hand towels
  - mops and buckets
  - separate hand basin and antiseptic liquid soap dispenser for hand washing
  - sponges, brushes and scourers
  - tea towels
- organisational specifications:
  - equipment manufacturer instructions
  - current commercial label specifications
  - food safety procedures for packaging food
  - food safety plan
  - procedures relating to referring food quality or equipment problems and selecting packaging materials
  - recording systems
  - guidelines relating to food disposal, storage and presentation requirements
  - safety data sheets (SDS) for cleaning agents and chemicals
- current Australia New Zealand Food Standards Code
- industry-realistic ratios of kitchen staff to customers
- packaging materials described in the performance evidence
- packaging labels
- foodstuffs described in the performance evidence in commercial quantities to be packaged.

Assessors must satisfy the Standards for Registered Training Organisations' requirements for assessors.

Links

Companion Volume implementation guides are found in VETNet - https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=68c40a93-e51d-4e0f-bc06-899dff092694