



**Australian Government**

# **SITHCCC004 Package prepared foodstuffs**

**Release: 1**

# SITHCCC004 Package prepared foodstuffs

## Modification History

Not applicable.

## Application

This unit describes the performance outcomes, skills and knowledge required to package and label prepared foodstuffs for storage and transportation. It requires the ability to check the quality of food and select correct packaging materials.

The unit applies to operational personnel in hospitality and catering organisations that prepare, package and label food. This could include restaurants, educational institutions, health establishments, defence forces, cafeterias, kiosks, cafes, residential caterers, in-flight and other transport caterers, and event and function caterers.

It applies to individuals who work with very little independence and under close supervision. They follow predefined organisational procedures and report any discrepancies to a higher level staff member for action.

Food businesses that produce pre-packaged food items must comply with the legal requirements for labelling contained in the Food Standards Australia New Zealand Act and the Australia New Zealand Food Standards Code.

## Pre-requisite Unit

SITXFSA001 Use hygienic practices for food safety

## Competency Field

Commercial Cookery and Catering

## Unit Sector

Hospitality

## Elements and Performance Criteria

### ELEMENTS

Elements describe the essential outcomes.

1. Select food and packaging materials.

### PERFORMANCE CRITERIA

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

- 1.1. Check and select food that meets quality requirements for packaging.
- 1.2. Refer problems with food quality to a higher level staff member for action.

- 1.3. Select packaging materials appropriate for specific foods, storage or transport requirements and organisational procedures.
2. Package and label foods.
  - 2.1. Package food items using *appropriate packaging* according to organisational specifications and food safety procedures.
  - 2.2. Label foods according to labelling guidelines and specifications.
  - 2.3. Ensure that food items are not contaminated during packaging process.
  - 2.4. Adhere to food safety *environmental requirements* for food packaging area.
3. Complete work process.
  - 3.1. Restore work area to original condition according to organisational procedures and environmental requirements.
  - 3.2. Identify and report on unsafe or faulty equipment or materials, or rectify according to level of individual responsibility.
  - 3.3. Store surplus food items in appropriate *environmental conditions*.

## 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
Reading skills to:	<ul style="list-style-type: none"> <li>• read and understand label specifications and organisational food safety procedures for packaging food.</li> </ul>
Writing skills to:	<ul style="list-style-type: none"> <li>• record accurate details on food labels for packaged foods.</li> </ul>
Numeracy skills to:	<ul style="list-style-type: none"> <li>• calculate quantities of food items and packaging materials for particular jobs.</li> </ul>
Problem-solving skills to:	<ul style="list-style-type: none"> <li>• maintain environmental conditions to prevent contamination of food packaging area.</li> </ul>
Technology skills to:	<ul style="list-style-type: none"> <li>• use food packaging and labelling equipment.</li> </ul>

## Range of Conditions

Specifies different work environments and conditions that may affect performance. Essential operating conditions that may be present (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) are included.

Range is restricted to essential operating conditions and any other variables essential to the work environment.

***Appropriate packaging*** must be:

- aseptically treated
- capable of protecting food from damage
- environmentally appropriate
- non-contaminating
- of appropriate dimensions for selected food
- stackable and transportable
- visually appropriate to functional need.

***Environmental requirements*** must include:

- checking and ensuring temperature control
- cleaning and sanitising:
  - packaging area
  - packaging equipment
  - recyclable packaging materials
- protecting food from contaminants, pests and foreign objects.

***Environmental conditions*** must ensure appropriate:

- atmosphere
- humidity
- light
- packaging
- temperature
- use of containers
- ventilation.

## Unit Mapping Information

SITHCCC104 Package prepared foodstuffs

## Links

Companion Volume implementation guides are found in VETNet -

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