



Australian Government

Assessment Requirements for SITHCCC026 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:

- package and label each of the following foodstuffs:
 - beverages
 - dairy products
 - dry goods
 - frozen goods
 - fruit and vegetables
 - meat, poultry or seafood
- demonstrate procedure to check quality of above foodstuffs against quality criteria
- select and use the following aseptically treated packaging materials for the above foodstuffs:
 - plastic cling wrap
 - plastic containers
 - foil containers
 - polystyrene foam
 - cryovac machine
 - recyclable packaging materials
- package above 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:
 - temperature control
 - cleaning and sanitising of:
 - packaging area
 - packaging equipment
 - recyclable packaging materials
 - protecting food from contaminants, pests and foreign objects
- features of packaging materials for food:
 - aseptically treated
 - capable of protecting food from damage
 - non-contaminating
 - of appropriate dimensions for food
 - stackable and transportable
 - visually appropriate to functional need
- characteristics and uses of packaging materials specified in the performance evidence
- packaging requirements for specific food types specified in the performance evidence
- types of recycled packaging materials and their uses:
 - cardboard
 - bamboo
- 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; or
- a simulated industry environment, such as an industry-realistic training kitchen packaging commercial quantities of foodstuffs.

Assessment must ensure access to:

- fixtures and large equipment:
 - commercial grade work benches (1.5m per person)
 - commercial refrigeration facilities:
 - cool room or fridge
 - freezer
 - computers and printers or labelling machine

- designated storage areas for dry goods and perishables
- small equipment:
 - containers for hot and cold food storage
 - cutting boards
 - measures:
 - measuring jugs
 - measuring spoons
 - portion control scoops and markers
 - scales
 - temperature probe
 - thermometer
 - tongs and serving utensils
- food safe gloves
- 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 soap 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
- 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 and:

- have achieved the Certificate II in Kitchen Operations, or Certificate III or Certificate IV in Commercial Cookery or their successors; or
- hold a trade certificate as a cook or chef or equivalent.

Links

Companion Volume implementation guides are found in VETNet -

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