



Australian Government

SITHCCC026 Package prepared foodstuffs

Release: 1

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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.

The skills in this qualification must be applied in accordance with Commonwealth and State or Territory legislation, Australian standards and industry codes of practice.

No occupational licensing, certification or specific legislative requirements apply to this unit at the time of publication.

Pre-requisite Unit

Unit Code	Unit Title
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SITXFSA005	Use hygienic practices for food safety
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Competency Field

Commercial Cookery and Catering

Unit Sector

Hospitality

Elements and Performance Criteria

ELEMENTS	PERFORMANCE CRITERIA
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Elements describe the essential outcomes

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

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| <ol style="list-style-type: none"> 1. Select food and packaging materials. 2. Package and label foods. 3. Complete work process. | <ol style="list-style-type: none"> 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. 2.1. 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. 3.1. 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. |
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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

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

Technology skills to:

- use food packaging and labelling equipment.

Unit Mapping Information

Supersedes and is equivalent to SITHCCC004 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>