



Australian Government

Assessment Requirements for SITXFSA001 Use hygienic practices for food safety

Release: 1

Assessment Requirements for SITXFSA001 Use hygienic practices for food safety

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 use of safe food handling practices in food handling work functions in line with organisational hygiene procedures on at least three occasions
- demonstrate procedures to:
 - identify food hazards
 - report unsafe practices
 - report incidents of food contamination.

Knowledge Evidence

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

- basic aspects of commonwealth, state or territory food safety laws, standards and codes as follows:
 - meaning of contaminant, contamination and potentially hazardous foods as defined by the Australia New Zealand Food Standards Code
 - employee and employer responsibility to participate in hygienic practices
 - reasons for food safety programs and what they must contain
 - role of local government regulators
 - ramifications of failure to observe food safety law and organisational policies and procedures
- health issues likely to cause a hygiene risk relevant to food safety:
 - airborne diseases
 - food-borne diseases
 - infectious diseases
- hygiene actions that must be adhered to in order to avoid food-borne illnesses
- hand washing practices:
 - before commencing or recommencing work with food
 - immediately after:
 - handling raw food
 - smoking, coughing, sneezing or blowing the nose

- eating or drinking
- touching the hair, scalp or any wound
- using the toilet
- basic aspects of hazard analysis and critical control points (HACCP) method of controlling food safety
- specific industry sector and organisation:
 - major causes of food contamination and food-borne illnesses
 - sources and effects of microbiological contamination of food
 - workplace hygiene hazards when handling food and food contact surfaces
 - basic content of organisational food safety programs
 - contents of organisational hygiene and food safety procedures
 - hygienic work practices for individual job roles and responsibilities.

Assessment Conditions

Skills must be demonstrated in an operational food preparation area. This can be:

- an industry workplace
- a simulated industry environment.

Assessment must ensure access to:

- fixtures:
 - work benches
 - refrigeration unit
 - sink
 - storage facilities
- small equipment:
 - assorted pots and pans
 - containers for hot and cold storage
 - crockery
 - cutlery
 - cutting boards
 - food handler gloves
 - glassware
 - knives
 - packaging materials
 - receptacles for presentation and display purposes
 - small utensils:
 - tongs
 - serving utensils
- appropriate facilities for handwashing:

- designated hand washing sink
- antiseptic liquid soap
- single use towels
- warm running water
- food ingredients and ready to eat food items
- current plain English regulatory documents distributed by the commonwealth, state, territory or local government food safety authority
- Australia New Zealand Food Standards Code
- current commercial food safety programs, policies and procedures used for managing food safety.

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>