



**Australian Government**

# **SITXFSA003 Transport and store food**

**Release: 1**

# SITXFSA003 Transport and store food

## Modification History

Not applicable.

## Application

This unit describes the performance outcomes, skills and knowledge required to transport food from a food preparation area to another location. It also deals with holding or storing food on arrival.

The unit applies to food service operations where food is transported from the preparation area to another location and stored on arrival. This includes restaurants and cafes, educational institutions, aged care facilities, hospitals, defence forces, cafeterias and kiosks, residential catering, in-flight and other transport catering, events catering and private catering. It applies to food handlers who directly handle food when transporting and storing food. People at many levels use this skill in the workplace including cooks, chefs, caterers and catering assistants.

The person transporting the food may or may not be driving the vehicle.

Food handlers involved in transporting and storing food must comply with the requirements contained within the Australia New Zealand Food Standards Code.

Businesses may be required to implement a food safety program and food handlers would need to comply with the transportation provisions.

## Pre-requisite Unit

Nil

## Competency Field

Food Safety

## Unit Sector

Cross-Sector

## Elements and Performance Criteria

### ELEMENTS

Elements describe the essential outcomes.

1. Transport food safely and hygienically.

### PERFORMANCE CRITERIA

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

- 1.1. Select suitable food transportation vehicles according to work instructions and legislative requirements.
- 1.2. Package, load, restrain and unload food appropriately.

- 1.3. Use hygienic food safety practices for food transportation.
- 1.4. Use safe manual handling techniques when moving and storing food.
- 1.5. Maintain records of food transportation as required.
2. Store food safely and hygienically.
  - 2.1. Select food storage conditions for specific food types.
  - 2.2. Maintain environmental conditions for specific food types to ensure freshness, quality and appearance.
  - 2.3. Ensure storage and holding methods optimise nutritional quality and comply with relevant stock control principles.
  - 2.4. Use hygienic food safety practices and observe work health and safety procedures and practices.
  - 2.5. Keep storage areas free from contaminants and pests.

## 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>• follow work instructions and interpret food labels.</li></ul>                   |
| Numeracy skills to:        | <ul style="list-style-type: none"><li>• calculate quantities during the packing and unpacking process.</li></ul>        |
| Problem-solving skills to: | <ul style="list-style-type: none"><li>• deal with routine food handling, storage and transportation problems.</li></ul> |

## Unit Mapping Information

SITXFSA202 Transport and store food

## Links

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