



**Australian Government**

# **Assessment Requirements for SITXFSA007 Transport and store food**

**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:

- transport and store each of the following food items according to food safety requirements and regulations and the specific requirements for the food type:
  - dairy
  - dry goods
  - eggs including raw egg foods
  - frozen food
  - fruit and vegetables
  - meat and poultry
  - fin-fish and shellfish.

## 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:
  - actions that must be adhered to by organisations
  - employee responsibility to participate in hygienic practices
  - reasons for food safety programs, when they are required for transportation activities and what they must contain
  - role of local government regulators
  - ramifications of failure to observe food safety law and organisational policies and procedures
  - meaning of contaminant, contamination and potentially hazardous foods as defined by the Australia New Zealand Food Standards Code
- advantages and disadvantages of different forms of transport for particular food items, quantities and circumstances
- safe storage principles and practices for different food types:
  - storage options
  - lining of transport container
  - sealing of transport container

- temperature
- characteristics of the different food items specified in the performance evidence and conditions required to maintain their freshness, palatability and safety
- for specific industry sector and organisation:
  - sources and effects of microbiological contamination of food in transit
  - methods of transportation and storage to ensure the safety of food
  - temperature controls and temperature danger zones, for storage of main food types used in the business
  - contents of food safety transportation procedures included in organisational food safety programs
- safe manual handling techniques, in particular loading and unloading, lifting and dealing with heated surfaces.

## Assessment Conditions

Skills must be demonstrated in an operational hospitality environment. This can be:

- an industry workplace; or
- an industry-realistic simulated environment.

Assessment must ensure access to:

- vehicles suitable for the transportation of food
- food ingredients and ready to eat food items to be transported
- industry-current equipment for the transportation and storage of food
- organisational specifications:
  - current plain English regulatory documents distributed by the national, 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>