Assessment Requirements for SITXINV002 Maintain the quality of perishable items

Release: 2

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Modification History

Release	Comments
Release 2	Pre-requisite added: SITXFSA001 Use hygienic practices for food safety

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:

- conduct temperature and quality checks on each of the following delivered goods to establish whether they are within allowable tolerances:
  - cold or chilled foods
  - frozen foods
  - raw foods
  - reheated foods or ingredients
- maintain quality of at least six of the following range of perishable supplies for food and beverage, commercial cookery or catering operations:
  - beverages
  - dairy products
  - frozen goods
  - fruit
  - meat
  - poultry
  - seafood
  - vegetables
- identify spoilt stock and dispose of according to organisational procedures.

Knowledge Evidence

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

- contents of stock date codes and rotation labels
- meaning of:
  - wastage to a commercial catering organisation and reasons to avoid it

- contaminant, contamination and potentially hazardous foods as defined by the Australia New Zealand Food Standards Code
- reasons for protecting food from contamination
- different types of contamination:
    - microbiological
    - chemical
    - physical
- methods of rejecting contaminated food
- potential deficiencies of delivered perishable food items:
    - contaminated food
    - food that is intended to be:
        - frozen but has thawed
        - chilled but has reached a dangerous temperature zone
    - packaged food that is exposed through damaged packaging
- correct environmental storage conditions for each of the main food types specified in the Performance Evidence:
    - correct application of humidity and temperature controls
    - correct ventilation
    - protecting perishables from exposure to:
        - heating or air conditioning
        - accidental damage through people traffic
        - environmental heat and light
    - sanitary cleanliness
    - storing perishables:
        - in dry stores
        - in cool rooms
        - in freezers
        - in refrigerators
        - sanitised and hygienic conditions
        - at room temperature
- food safety procedures and standards for storage of perishable supplies:
    - appropriate containers
    - labelling and coding
    - first in first out methods
    - storage environments
    - temperature, humidity, light and ventilation specifications for storage
    - cleaning and sanitising processes for food storage areas
    - quarantining the storage of items that are likely to be the source of contamination of food:
        - chemicals

- clothing
- personal belongings
- indicators of spoilage and contamination of perishable supplies:
  - degradation of flavour, aroma, colour and texture
  - enzymic browning
  - drying and hardening
  - crystalisation
  - infestation of animal and pest waste
  - mould
  - exposed packaged food through damaged packaging
  - odour
- indicators of quality of perishable items:
  - currency of best by or use by dates
  - freshness
  - size
  - weight
- correct and environmentally sound disposal methods for kitchen waste and hazardous substances.

Assessment Conditions

Skills must be demonstrated in an operational environment that makes use of perishable food and beverage supplies. This can be:

- an industry workplace
- a simulated industry environment, such as a training kitchen or food and beverage outlet serving customers.

Assessment must ensure access to:

- commercial refrigeration facilities:
  - freezer
  - fridge
- computers, printers and stock control software systems
- electronic equipment used for stock control
- containers for hot and cold storage
- designated:
  - delivery area
  - storage areas for dry goods and perishables
- recording systems
- proformas used by the workplace

- diverse and comprehensive range of perishable food supplies for commercial cookery or catering operations for the groups selected from the list in the Performance Evidence
- organisation specifications:
  - current commercial stock control procedures and documentation for the ordering, monitoring and maintenance of stock
  - temperature recording charts
- thermometers.

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