



Australian Government

Assessment Requirements for SITXINV006

Receive, store and maintain stock

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:

- receive, store and maintain stock for deliveries of each of the following types of food supplies:
 - dairy products
 - dry goods
 - eggs
 - frozen goods
 - fruit and vegetable
 - meat
 - poultry
 - seafood
- for each of the above deliveries:
 - correctly interpret stock orders and delivery documentation
 - ensure use of appropriate environmental conditions
 - ensure stock is stored according to commercial time constraints and safe food handling practices
- conduct temperature and quality checks on each of the above delivered goods to establish whether they are within allowable tolerances:
 - cold or chilled foods
 - dry goods
 - frozen foods
 - raw foods
- 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:

- principles of stock control:
 - rotation of stock
 - product life cycle

- minimising wastage of stock
- key functions of stock control systems
- organisational procedures for:
 - order and delivery documentation
 - receiving and recording incoming stock
 - reporting on discrepancies or deficiencies
 - stock security
- safe manual handling techniques for the receipt, transportation and storage of stock
- contents of date codes and rotation labels for stock
- meaning of 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 stock:
 - contaminated stock
 - stock that is intended to be:
 - frozen but has thawed
 - chilled but has reached a dangerous temperature zone
 - packaged stock that is exposed through damaged packaging
- correct environmental storage conditions for each of the main food types specified in the performance evidence:
 - correct humidity and temperature
 - correct ventilation
 - protecting perishables from exposure to:
 - heating or air conditioning
 - accidental damage through people traffic
 - environmental heat and light
 - sanitary cleanliness and hygiene
 - storing stock:
 - in dry stores
 - in cool rooms or refrigerators
 - in freezers
- food safety procedures and standards for storage of stock:
 - appropriate containers
 - avoiding allergen contamination
 - labelling and coding

- first in first out methods
- product life of stock
- 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 stock
- correct and environmentally sound disposal methods for spoilt stock.

Assessment Conditions

Skills must be demonstrated in an operational business environment where stock is received and stored. This can be:

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

Assessment must ensure access to:

- commercial refrigeration facilities:
 - freezer
 - fridge
- designated:
 - delivery area
 - storage areas for stock
- diverse and comprehensive range of stock for food types listed in the performance evidence
- organisational specifications:
 - current commercial stock control procedures and documentation for the receiving, storage and monitoring of stock
 - temperature recording charts
- food labels
- 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>