



Australian Government

Department of Education, Employment and Workplace Relations

SITHCCC030A Package prepared foodstuffs

Revision Number: 1

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Modification History

Not applicable.

Unit Descriptor

Unit descriptor

This unit describes the performance outcomes, skills and knowledge required to package prepared foodstuffs for storage and transportation from one location to another.

The type of packaging used will vary according to the enterprise needs and the type of food being packaged.

No licensing, legislative, regulatory or certification requirements apply to this unit at the time of endorsement.

Application of the Unit

Application of the unit

This unit applies to catering operations where food and related services are provided and packaged for storage or transportation, such as restaurants, educational institutions, health establishments, defence forces, cafeterias, kiosks, cafes, residential catering, in-flight and other transport catering, events catering and private catering. Those undertaking this role usually work under supervision and as part of a team.

Licensing/Regulatory Information

Not applicable.

Pre-Requisites

Prerequisite units

This unit must be assessed after the following prerequisite units:
SITXFSA001A Implement food safety procedures
SITXOHS002A Follow workplace hygiene procedures.

Employability Skills Information

Employability skills

The required outcomes described in this unit of competency contain applicable facets of employability skills. The Employability Skills Summary of the qualification in which this unit is packaged will assist in identifying employability skills requirements.

Elements and Performance Criteria Pre-Content

Elements describe the essential outcomes of a unit of competency.

Performance criteria describe the required performance needed to demonstrate achievement of the element. Where ***bold italicised*** text is used, further information is detailed in the required skills and knowledge and/or the range statement. Assessment of performance is to be consistent with the evidence guide.

Elements and Performance Criteria

ELEMENT

PERFORMANCE CRITERIA

- | | |
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| 1 Ensure food is suitable for packaging, storage and transportation. | 1.1 Ensure that food meets requirements prior to packaging in terms of quality, shelf life, microbiological condition and portion control. |
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ELEMENT	PERFORMANCE CRITERIA
2 Select packaging materials.	2.1 Select <i>packaging materials</i> appropriate to specific foods, storage or transport requirements and enterprise procedures.
3 Package food according to needs.	3.1 Package food items using <i>appropriate packaging</i> procedures according to enterprise specifications. 3.2 Label foods according to the current Australia New Zealand Food Standards Code and local, state or territory regulations. 3.3 Comply with local, state and territory and national hygiene, OHS, and food and health regulation requirements. 3.4 Observe <i>environmental requirements</i> for the food packaging area, including temperature control, humidity and design and construction of shelving and storage facilities.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

This section describes the essential skills and knowledge and their level, required for this unit.

The following skills must be assessed as part of this unit:

- safe work practices with regard to packaging, dealing with hot surfaces, lifting and bending
- problem-solving skills to deal with minor problems such as breakage of materials, lack of sufficient quantities of materials and tight timelines
- literacy skills to read instructions and orders and to write labels
- numeracy skills to calculate quantities of food items and packaging materials for particular jobs.

The following knowledge must be assessed as part of this unit:

- hygiene and food safety regulations, particularly related to storing and transporting food, including local, state or territory and national food and health regulations pertaining to food production and packaging
- characteristics and uses of different packaging materials
- environmental appropriateness of different packaging materials
- portion control practices and principles
- functional design requirements for food packaging areas.

Evidence Guide

EVIDENCE GUIDE

The evidence guide provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge, the range statement and the Assessment Guidelines for this Training Package.

EVIDENCE GUIDE

Critical aspects for assessment and evidence required to demonstrate competency

Evidence of the following is essential:

- safe packaging within food safety requirements and regulations
- selection and use of suitable packaging materials and methods for a range of food item types
- industry-realistic timeframes for the packaging process.

Context of and specific resources for assessment

Assessment must ensure:

- demonstration of skills using a range of appropriate packaging materials, catering equipment and authentic food items.

Methods of assessment

A range of assessment methods should be used to assess practical skills and knowledge. The following examples are appropriate for this unit:

- direct observation of the candidate packaging foods
- inspection of items packaged by the candidate
- written or oral questions to test knowledge of packaging types and methods for different types of food, hygiene aspects of packaging, maintaining food quality and nutritional value
- review of portfolios of evidence and third-party workplace reports of on-the-job performance by the candidate.

Holistic assessment with other units relevant to the industry sector, workplace and job role is recommended, for example:

SITXFSA003A Transport and store food in a safe and hygienic manner.

EVIDENCE GUIDE

Assessing employability skills

Employability skills are integral to effective performance in the workplace and are broadly consistent across industry sectors. How these skills are applied varies between occupations and qualifications due to the different work functions and contexts.

Employability skills embedded in this unit should be assessed holistically with other relevant units that make up the skill set or qualification and in the context of the job role.

Range Statement

RANGE STATEMENT

The range statement relates to the unit of competency as a whole. It allows for different work environments and situations that may affect performance. Bold italicised wording in the performance criteria is detailed below.

Packaging materials may include:

- polystyrene foam
- cartons
- plastic cling wrap
- plastic or foil containers
- metal or plastic trays.

Appropriate packaging must be:

- non-contaminating
- of appropriate dimensions for selected food
- visually appropriate to functional need
- capable of protecting food from damage
- environmentally appropriate
- stackable and transportable.

RANGE STATEMENT

Environmental requirements
relate to:

- temperature control
- humidity
- design and construction of shelving and storage facilities
- protection from contaminants, including pests and foreign objects
- cleaning and sanitising packaging equipment and area.

Unit Sector(s)

Sector Hospitality

Competency field

Competency field Commercial Cookery and Catering