



Australian Government

Department of Education, Employment and Workplace Relations

SITXFSA003A Transport and store food in a safe and hygienic manner

Revision Number: 1

SITXFSA003A Transport and store food in a safe and hygienic manner

Modification History

Not applicable.

Unit Descriptor

Unit descriptor

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 storage on its arrival. The unit applies to all catering operations but is particularly relevant to external catering and events.

This unit does not cover the transport of food for room service which is covered in SITHFAB008A Provide room service. It does not cover the skills required to drive a van or truck which are covered in TLIC107C Drive vehicle and other units of competency in the Transport and Distribution Training Package.

Transportation refers to the moving of food and food items from one location to another. For example, transporting food from a kitchen to a school or hospital or providing event catering. It does not refer to the transport of food from the kitchen to the dining room or as part of room service.

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

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 is transported from the preparation area to another location and stored on arrival, such as operations associated with restaurants, educational institutions, health establishments, defence forces, cafeterias, kiosks, cafes, residential catering, in-flight and other transport catering, events catering and private catering.

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

ELEMENT	PERFORMANCE CRITERIA
1 Identify appropriate food transportation.	1.1 Select suitable food <i>transportation</i> vehicles according to <i>legislative requirements</i> .
2 Transport food safely and hygienically.	2.1 Package, load, restrain and unload food appropriately. 2.2 Employ hygienic work practices and observe OHS regulations. 2.3 Maintain appropriate and accurate records of food transportation.
3 Store food safely and hygienically.	3.1 Select food storage conditions appropriate to <i>specific food types</i> . 3.2 Maintain appropriate <i>environmental conditions</i> for specific food types to ensure freshness, quality and appearance. 3.3 Ensure that storage and holding methods optimise nutritional quality and comply with relevant stock control principles. 3.4 Employ hygienic work practices and observe OHS procedures and practices. 3.5 Keep storage areas free from contaminants and pests.

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, in particular loading and unloading, lifting and dealing with heated surfaces
- problem-solving skills to deal with minor problems such as delays with products, traffic congestion and getting lost
- literacy skills to read directions and instructions for venues and locations
- numeracy skills to calculate quantities during the packing and unpacking process.

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

- hygiene and OHS requirements for food storage and transport
- advantages and disadvantages of different forms of transport for particular food items, quantities and circumstances
- safe storage principles and practices for different food types, including storage options
- characteristics of different food items and conditions required to maintain optimum freshness, palatability and safety.

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.

Critical aspects for assessment and evidence required to demonstrate competency

Evidence of the following is essential:

- safe transport and storage of food items within food safety requirements and regulations
- transport of a range of food item types.

EVIDENCE GUIDE

Context of and specific resources for assessment

Assessment must ensure:

- demonstration of skills using real food items to be transported and relevant transportation and storage equipment to move food between locations.

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 transporting and storing food items
- inspection of food transported and stored by the candidate
- problem-solving and case studies to address various conditions that apply to the transport and storage of different food items
- written or oral questions to test knowledge of hygiene issues related to transport and storage
- 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:

- SITHCCC030A Package prepared foodstuffs.

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.

- Type of ***transportation*** used:
- will vary according to organisation needs and type of food being transported
 - may include:
 - vans
 - cars
 - refrigerated trucks
 - trolleys, carts and buggies.

- Legislative requirements*** refer to federal, state or territory, and local regulations and guidelines and may apply to:
- temperature
 - lining
 - sealing
 - food safety programs.

- Specific food types*** must include:
- dairy
 - meat and fish
 - eggs
 - fruit and vegetables
 - dried goods
 - frozen food.

- Environmental conditions*** may involve:
- temperature
 - humidity
 - exposure to light
 - exposure to weather
 - exposure to pests.

Unit Sector(s)

Sector

Cross-Sector

Competency field

Competency field

Food Safety