



Australian Government

SITXFSA202 Transport and store food

Release: 1

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Modification History

The version details of this endorsed unit of competency set are in the table below. The latest information is at the top.

Version	Comments
1.0	<p>E</p> <p>Replaces and is equivalent to SITXFSA003A Transport and store food in a safe and hygienic manner.</p> <p>Prerequisite removed. Title simplified. Minor adjustments to expression of content to streamline and improve unit. Wording adjusted to better reflect regulatory requirements.</p>

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 arrival.

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. This could include restaurants, educational institutions, aged care facilities, hospitals, defence forces, cafeterias, kiosks, cafes, residential catering, in-flight and other transport catering, events catering and private catering. It applies to food handlers who directly handle food when transporting and storing food. People at many levels use this skill in the workplace including cooks, chefs, caterers and catering assistants. The person transporting the food may or may not be driving the vehicle.

Licensing/Regulatory Information

Food handlers involved in transporting and storing food must comply with the requirements contained within the Australia New Zealand Food Standards (ANZFS) Code (the Code). Business may be required to implement a food safety program and food handlers would need to comply with the transportation provisions.

Pre-Requisites

Not applicable.

Employability Skills Information

This unit contains employability skills.

Elements and Performance Criteria Pre-Content

Elements and Performance Criteria

Elements describe the essential outcomes of a unit of competency. Performance criteria describe the performance needed to demonstrate achievement of the element. Where bold italicised text is used, further information is detailed in the required skills and knowledge section and the range statement. Assessment of performance is to be consistent with the evidence guide.

1. Transport food safely and hygienically.
 - 1.1 Select suitable food *transportation* vehicles according to *legislative requirements*.
 - 1.2 Package, load, restrain and unload food appropriately.
 - 1.3 Use hygienic food safety practices for food transportation
 - 1.4 Use safe manual handling techniques when moving and storing food.
 - 1.5 Maintain records of food transportation as required.
2. Store food safely and hygienically.
 - 2.1 Select food storage conditions for *specific food types*.
 - 2.2 Maintain *environmental conditions* for specific food types to ensure freshness, quality and appearance.
 - 2.3 Ensure storage and holding methods optimise nutritional quality and comply with relevant stock control principles.
 - 2.4 Use hygienic food safety practices and observe work health and safety procedures and practices.
 - 2.5 Keep storage areas free from contaminants and pests.

Required Skills and Knowledge

This section describes the skills and knowledge required for this unit.

Required skills

- literacy skills to:
 - read work instructions and food labels
 - complete records of food transportation
- numeracy skills to calculate quantities during the packing and unpacking process
- problem-solving skills to deal with routine food handling, storage and transportation problems.

Required knowledge

- basic aspects of national, state or territory food safety laws, standards and codes, including:
 - 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 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, including storage options
- characteristics of different food items and conditions required to maintain optimum freshness, palatability and safety, including:
 - dairy
 - dried goods
 - eggs
 - frozen food
 - fruit and vegetables
 - meat and fish
- for the 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
 - the contents of food safety transportation procedures included in organisational food safety program

- safe manual handling techniques, in particular loading and unloading, lifting and dealing with heated surfaces.

Evidence Guide

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

Overview of assessment

Critical aspects for assessment and evidence required to demonstrate competency in this unit

Evidence of the ability to:

- transport and store food items according to food safety requirements and regulations
- demonstrate knowledge of specific requirements for different food types, including:
 - dairy
 - dried goods
 - eggs
 - frozen food
 - fruit and vegetables
 - meat and fish.

Context of and specific resources for assessment

Assessment must ensure use of:

- 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
- current plain English regulatory documents distributed by the national, state, territory or local government food safety authority
- the Code
- current commercial food safety programs, policies and procedures used for the management of food safety.

Method 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 individual transporting and storing food items
- inspection of food transported and stored by the individual
- use of case studies to assess knowledge of requirements for different food types
- written or oral questioning to assess knowledge of food safety requirements
- review of portfolios of evidence and third-party

workplace reports of on-the-job performance by the individual.

Guidance information for assessment

The assessor should design integrated assessment activities to holistically assess this unit with other units relevant to the industry sector, workplace and job role, for example:

- SITHCCC104 Package prepared foodstuffs
- SITXFSA101 Use hygienic practices for food safety.

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, if used in the performance criteria, is detailed below. Essential operating conditions that may be present with training and assessment (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) may also be included.

Type of *transportation* used may include:

- cars
- refrigerated trucks
- trolleys, carts and buggies
- vans.
- food safety programs
- lining
- sealing
- temperature.

Legislative requirements refer to federal, state or territory, and local regulations and guidelines and may apply to:

- dairy
- dried goods
- eggs
- frozen food
- fruit and vegetables
- meat and fish.
- humidity
- light
- pests
- temperature.

Specific food types may include:

Environmental conditions may relate to:

Unit Sector(s)

Cross-Sector

Competency Field

Food Safety