



Australian Government

Assessment Requirements for HLTFSE001 Follow basic food safety practices

Release: 1

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Modification History

Release	Comments
Release 1	This version was released in <i>HLT Health Training Package release 3.0</i> and meets the requirements of the 2012 Standards for Training Packages. Significant changes to the elements and performance criteria. New evidence requirements for assessment, including volume and frequency requirements. Significant change to knowledge evidence. Supersedes HLTFSE207C

Performance Evidence

The candidate must show evidence of the ability to complete tasks outlined in the elements and performance criteria of this unit, manage tasks and manage contingencies in the context of the job role. There must be evidence that the candidate has:

- identified at least 4 appropriate times for hand washing and followed correct hand washing procedures
- cleaned and tidied work areas at least 2 times to avoid contamination and pests
- identified at least 2 food items for disposal and followed food disposal procedures
- identified, corrected and reported at least 2 processes or practices that were not consistent with food safety program.

Knowledge Evidence

The candidate must be able to demonstrate essential knowledge required to effectively complete tasks outlined in the elements and performance criteria of this unit, manage tasks and manage contingencies in the context of the work role. This includes knowledge of:

- food safety program and procedures and consequences of not following these procedures
- current national, state or territory food safety laws, standards and codes, including:
 - meaning of contaminant, contamination and potentially hazardous foods as defined by the current code
 - hygiene actions that must be adhered to by businesses to avoid food-borne illnesses

- employee responsibility to participate in hygienic practices
- reasons for food safety programs and what they must contain
- role of local government regulators
- basic aspects of hazard analysis and critical control points (HACCP) method of controlling food safety
- food hazards and major causes of food contamination and food-borne illnesses, including:
 - airborne dust
 - colleagues without appropriate training or understanding of good hygiene practices, policies and procedures
 - contaminated food
 - contaminated garbage
 - dirty equipment and utensils
 - equipment not working correctly, including fridge and temperature probes
 - items, including linen, tea towels and towels that may be contaminated with human waste, including blood and body secretions
 - not following organisation procedures
 - vermin
- sources and effects of microbiological contamination of food
- personal hygiene requirements, including:
 - appropriate bandages and dressings to be used when undertaking food handling
 - clothing and footwear requirements for working in and/or moving between food handling areas
 - reporting of illness
 - restrictions on wearing of jewellery and other adornments, such as nail polish
 - personal clothing maintenance, laundering and storage requirements
- workplace hygiene hazards when handling food and food contact surfaces, including:
 - pest containment requirements
 - responsibilities for maintaining the work area in a clean and tidy state
 - suitable standard for materials, equipment and utensils used in the food handling area
 - use and storage of cleaning equipment
 - food disposal requirements
 - waste collection, recycling and handling procedures
- minimum hand washing occasions:
 - before commencing or recommencing work with food
 - immediately after handling raw food, smoking, coughing, sneezing, blowing the nose, eating, drinking, touching the hair, scalp or any wound, and using the toilet.

Assessment Conditions

Skills must have been demonstrated in a workplace or a simulated environment that reflects workplace conditions. The following conditions must be met for this unit:

- use of suitable facilities equipment and resources, including:
 - food service and food safety program policies and procedures
 - food service facilities, equipment and utensils for handling, storing and disposing of food and beverages
 - appropriate clothing and footwear
 - personal protective clothing and wound dressings
 - food and beverages
 - cleaning equipment
 - hand washing facilities and equipment
- modelling of industry operating conditions.

Assessors must satisfy the Standards for Registered Training Organisations (RTOs) 2015/AQTF mandatory competency requirements for assessors.

Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=ced1390f-48d9-4ab0-bd50-b015e5485705>