



Australian Government

HLTFSE009 Apply cook-freeze and reheating processes

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. Removed prerequisite. Supersedes HLTFSE203D

Application

This unit describes the skills and knowledge required to freeze, thaw and reheat food to ensure microbiological safety and palatability.

This unit applies to food services staff who work under supervision.

The skills in this unit must be applied in accordance with Commonwealth and State/Territory legislation, Australian/New Zealand standards and industry codes of practice.

Elements and Performance Criteria

ELEMENT

PERFORMANCE CRITERIA

Elements define the essential outcomes.

Performance criteria specify the level of performance needed to demonstrate achievement of the element.

1. Receive and store goods in accordance with appropriate food hygiene and health standards

- 1.1 Check delivered goods to ensure correct quantities, appropriate use-by dates and temperature
- 1.2 Record temperature check results
- 1.3 Move stock to freezer storage
- 1.4 Check and record freezer temperatures according to requirements
- 1.5 Report departure from established standards concerning the receipt of goods, temperature checks and

ELEMENT**PERFORMANCE CRITERIA**

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stock quality

1.6 Follow stock rotation procedures

1.7 Discard expired stock

2. Prepare frozen food for reheating

2.1 Remove required items from freezer and place in chiller according to established procedures of the food service

2.2 Space trays to permit air circulation

2.3 Relax product to 0-4 degrees Celsius within 24 hours

2.4 Safely transport to point of service while maintaining correct temperatures

3. Reheat food product

3.1 Pre-heat oven to meet temperature standards

3.2 Prepare product for reheating

3.3 Space trays to allow air flow

3.4 Use reheating times according to manufacturer's recommendations, oven type, loading procedures and other established procedures for the food service

3.5 Check and record product temperature

3.6 Clean thermometers between checking each item

3.7 Undertake reheating of non-relaxed food in emergencies according to established procedures of the food service

4. Serve reheated food

4.1 Transfer reheated food to heated bain-marie

4.2 Maintain temperature at 70 degrees Celsius

4.3 Minimise warm holdings

4.4 Maintain portion control

4.5 Serve or deliver the meal at a temperature that complies with food safety standards and policy of the food service

Foundation Skills

The Foundation Skills describe those required skills (language, literacy, numeracy and employment skills) that are essential to performance.

Foundation skills essential to performance are explicit in the performance criteria of this unit of competency.

Unit Mapping Information

No equivalent unit

Links

Companion Volume implementation guides are found in VETNet -

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

Assessment Requirements for HLTFSE009 Apply cook-freeze and reheating processes

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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 demonstrated evidence that the candidate has:

- applied the correct procedures to handle 3 delivered food items, including:
 - receiving and storing goods
 - freezing and storing frozen food
 - relaxing frozen food
 - reheating food products
- reheated 2 items of non-relaxed food to meet a supply emergency in accordance with established procedures.

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 storage and packing requirements
- hazard analysis and critical control points (HACCP)
- workplace health and safety (WHS), infection control and hygiene regulations
- temperature specifications for the maintenance of food safety and quality

- essential cook-freeze and reheating equipment and purposes
- characteristics and uses of different pre-cooked food types subject to chilling and freezing:
 - culinary terms and trade names
 - bulk foods
 - plated meals
 - sous-vide products
 - meals-on-wheels
 - takeaway meals
- contents of stock date codes and rotation labels
- stock rotation principles, including first in first out
- indicators of spoilage and contamination of chilled and frozen food items in storage
- food safety procedures and methods for handling and serving a variety of uncooked and pre-cooked food:
 - thawing
 - transferring
 - rethermalising
 - maintaining reheated food items
- quality indicators for rethermalised food items:
 - appearance
 - colour
 - consistency
 - moisture content
 - shape
 - size
 - taste
 - texture.

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, freezing and reheating food
 - appropriate clothing and footwear
 - personal protective clothing and wound dressings
 - 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

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