



Australian Government

Assessment Requirements for SITXFSA003 Transport and store food

Release: 1

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Modification History

Not applicable.

Performance Evidence

Evidence of the ability to complete tasks outlined in elements and performance criteria of this unit in the context of the job role, and:

- transport and store each of the following food items according to food safety requirements and regulations and the specific requirements for the food type:
 - dairy
 - dried goods
 - eggs
 - frozen food
 - fruit and vegetables
 - meat and fish.

Knowledge Evidence

Demonstrated knowledge required to complete the tasks outlined in elements and performance criteria of this unit:

- basic aspects of commonwealth, state or territory food safety laws, standards and codes:
 - 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 Australia New Zealand Food Standards 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:
 - storage options
 - lining of transport container
 - sealing of transport container
 - temperature

- characteristics of the different food items specified in the performance evidence and conditions required to maintain their optimum freshness, palatability and safety
- 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
 - contents of food safety transportation procedures included in organisational food safety programs
- safe manual handling techniques, in particular loading and unloading, lifting and dealing with heated surfaces.

Assessment Conditions

Skills must be demonstrated in an operational hospitality environment. This can be:

- an industry workplace
- a simulated industry environment.

Assessment must ensure access to:

- 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
- organisational specifications:
 - current plain English regulatory documents distributed by the national, state, territory or local government food safety authority
 - Australia New Zealand Food Standards Code
 - current commercial food safety programs, policies and procedures used for managing food safety.

Assessors must satisfy the Standards for Registered Training Organisations' requirements for assessors.

Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=68c40a93-e51d-4e0f-bc06-899dff092694>