



Australian Government

SITXFSA003 Transport and store food

Release: 1

SITXFSA003 Transport and store food

Modification History

Not applicable.

Application

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 storing food on arrival.

The unit applies to food service operations where food is transported from the preparation area to another location and stored on arrival. This includes restaurants and cafes, educational institutions, aged care facilities, hospitals, defence forces, cafeterias and kiosks, 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.

Food handlers involved in transporting and storing food must comply with the requirements contained within the Australia New Zealand Food Standards Code.

Businesses may be required to implement a food safety program and food handlers would need to comply with the transportation provisions.

Pre-requisite Unit

Nil

Competency Field

Food Safety

Unit Sector

Cross-Sector

Elements and Performance Criteria

ELEMENTS

Elements describe the essential outcomes.

1. Transport food safely and hygienically.

PERFORMANCE CRITERIA

Performance criteria describe the performance needed to demonstrate achievement of the element.

- 1.1. Select suitable food transportation vehicles according to work instructions and 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.

Foundation Skills

Foundation skills essential to performance in this unit, but not explicit in the performance criteria are listed here, along with a brief context statement.

SKILLS	DESCRIPTION
Reading skills to:	• follow work instructions and interpret food labels.
Numeracy skills to:	• calculate quantities during the packing and unpacking process.
Problem-solving skills to:	• deal with routine food handling, storage and transportation problems.

Unit Mapping Information

SITXFSA202 Transport and store food

Links

Companion Volume implementation guides are found in VETNet -

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

Assessment Requirements for SITXFSA003 Transport and store food

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

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