



Australian Government

Assessment Requirements for TLIX0066 Manage and monitor catering on deployed operations

Release: 1

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Modification History

Release 1. This is the first release of this unit of competency in the TLI Transport and Logistics Training Package.

Performance Evidence

Evidence required to demonstrate competence in this unit must be relevant to and satisfy all the requirements of the elements and performance criteria on at least one occasion and include:

- complying with food safety standards
- developing and implementing waste minimalisation strategies
- identifying relationships between organisational goals and recognising how own efforts contribute to achieving these goals
- incorporating feedback and analysis of information to overcome challenges or setbacks
- liaising and negotiating with stakeholders
- providing catering support in a deployed environment
- supervising catering personnel
- using appropriate information technology and software
- utilising information management systems related to catering.

Knowledge Evidence

Evidence required to demonstrate competence in this unit must be relevant to and satisfy all the requirements of the elements, performance criteria and include knowledge of:

- awareness of common microbiological, physical and chemical hazards related to foods handled
- catering cost control strategies
- catering documentation and accounting procedures
- different menu systems used to support operations (such as cyclic menus)
- factors that influence menu development
- five food groups and how these are integrated into a menu
- food recall procedures within own level of responsibility
- food storage, processing and handling requirements
- food waste minimisation methods
- inventory management
- layout and design principles of a deployed catering facility
- legal obligations for food safety and quality
- organisational programs and systems for managing and supporting quality and food safety

- principles of a hazard analysis and critical control points (HACCP) based approach to managing food safety
- procedures for identifying unsafe and/or non-conforming practices or food product
- procedures for responding to non-compliance in food safety
- relationship between diet and nutrition with individual performance and operational capability
- relevant work health and safety (WHS)/occupational health and safety (OHS) and environmental procedures and guidelines
- suitable standard for materials, measuring devices, equipment and utensils used in work area
- waste collection, recycling, handling and disposal processes and procedures.

Assessment Conditions

Assessors must hold credentials specified within the Standards for Registered Training Organisations current at the time of assessment.

Assessment must satisfy the Principles of Assessment and Rules of Evidence and all regulatory requirements included within the Standards for Registered Training Organisations current at the time of assessment.

Assessment must occur in workplace operational situations where it is appropriate to do so; where this is not appropriate, assessment must occur in simulated workplace operational situations that replicate workplace conditions.

Assessment processes and techniques must be appropriate to the language, literacy and numeracy requirements of the work being performed and the needs of the candidate.

Resources for assessment must include access to:

- relevant and appropriate materials, tools, equipment and personal protective equipment currently used in industry
- applicable documentation including legislation, regulations, codes of practice, workplace procedures and operation manuals.

Links

Companion Volume Implementation Guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=df441c6e-213d-43e3-874c-0b3f7036d851>