



Australian Government

TLIX5045 Manage and monitor catering on deployed operations

Release: 1

TLIX5045 Manage and monitor catering on deployed operations

Modification History

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

Application

This unit involves the skills and knowledge required to organise logistics catering operations in a field deployment context in support of operations, in accordance with relevant organisational policy and procedures.

This unit is applicable to logistics personnel responsible for organising and managing the delivery of catering support in a field deployment context.

This unit may be undertaken by personnel who are not a cook or a qualified chef, however, this role requires management and leadership skills.

No licensing, legislative or certification requirements apply to this unit at the time of publication.

Pre-requisite Unit

Not applicable.

Competency Field

X – Logistics

Unit Sector

Not applicable.

Elements and Performance Criteria

Elements describe the essential outcomes.

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

1 Prepare for catering operations

- 1.1 Information is sourced and analysed to identify catering factors to be considered in supporting operations
- 1.2 Logistics information management systems and planning tools are utilised in scheduling and coordinating catering

- 1.3 Catering equipment maintenance is scheduled within constraints of delivering catering support to operations
- 1.4 Catering facility establishment is monitored to promote a functional and technically efficient catering operation
- 1.5 Instructions are prepared and delivered to implement and coordinate catering operations
- 1.6 Technical advice is provided to management and stakeholders
- 1.7 Work health and safety (WHS)/occupational health and safety (OHS) requirements and recognised safety precautions are applied throughout operation in accordance with standard procedures

2 Ensure compliance with food safety

- 2.1 Resources required to meet food safety requirements are accessed and made available
- 2.2 Observance of food safety programs is monitored
- 2.3 Corrective action in response to food safety non-compliance is taken in close consultation with senior caterer
- 2.4 Food recall or quarantine notices are acted on to ensure food safety

3 Manage food service

- 3.1 Catering team is supervised to ensure links between receipt and storage of food, food preparation and food service are actively maintained to meet food standards and catering support requirements
- 3.2 Menu planning and preparation is monitored to ensure menu complements the operational plan and provides sound nutritional balance to personnel
- 3.3 Staff rostering is monitored to ensure it accurately reflects catering support requirements and utilises staff efficiently and sustainably
- 3.4 Organisational policies and procedures relating to food service are implemented and monitored in delivering catering support
- 3.5 Consistent quality in service and food product is supervised to meet food standards and catering support requirements
- 3.6 Inventory management relating to provisioning, procurement, supply, receipt and storage of food and food service material is supervised to meet food standards and catering support

requirements

3.7 External stakeholders are liaised with during ongoing monitoring of catering support requirements

3.8 Processes and procedures relating to food usage and resource accounting are monitored

4 Minimise waste and manage food and waste disposal

4.1 Opportunities to reduce waste are identified and acted on within catering facility

4.2 Cost control procedures are implemented to minimise waste within catering facility and to use catering resources efficiently

4.3 Development and implementation of waste management arrangements are monitored to ensure waste management supports good field hygiene and environmental protection

4.4 Waste management processes and procedures are monitored to ensure compliance with field hygiene and environmental standards

4.5 Agencies responsible for removing waste and monitoring field hygiene are liaised with to ensure compliance with field hygiene and environmental standards

Foundation Skills

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

Range of Conditions

Range is restricted to essential operating conditions and any other variables essential to the work environment.

Non-essential conditions can be found in the Companion Volume Implementation Guide.

Unit Mapping Information

This unit replaces and is equivalent to TLIX5045A Manage and monitor catering on deployed operations.

Links

Companion Volume implementation guides are found in VETNet -

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

Assessment Requirements for TLIX5045 Manage and monitor catering on deployed operations

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Performance Evidence

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

- displaying resilience by continuing to move forward despite operation difficulty
- identifying relationships between organisational goals and recognising how own efforts contribute to achieving these goals
- leading a team
- liaising and negotiating with stakeholders
- providing catering support in a field environment
- using appropriate information technology and software
- utilising information technology systems related to catering.

Knowledge Evidence

Evidence required to demonstrate competence in this unit must be relevant to and satisfy all of 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
- layout and design principles of a field catering facility
- legal obligations for food safety and quality
- options for responding to non-compliance in food safety

- 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
- 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.

Assessment Conditions

As a minimum, assessors must satisfy applicable regulatory requirements, which include requirements in the *Standards for Registered Training Organisations* current at the time of assessment.

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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 include:

- a range of relevant exercises, case studies and/or simulations
- relevant and appropriate materials, tools, equipment and personal protective equipment currently used in industry
- applicable documentation including workplace procedures, regulations, codes of practice and operation manuals.

Links

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