

Unit mapping

KQ: Knowledge questions

KQ

PA

PA: Practical assessment – Task (T), Workplace Skills (WS)

Elements and performance criteria

E 1 Transport food safely and hygienically

PC 1.1	Select suitable food transportation vehicle according to food type, work instructions and legislative requirements	Q 1.1 Q 1.2 Q 1.3 Q 1.4 Q 1.5 Q 1.6 Q 1.7 Q 1.8	T 1a-e
PC 1.2	Package, load, restrain and unload food appropriately	Q 1.9 Q 1.10 Q 1.11	T 2a-e
PC 1.3	Use hygienic food safety practices for food transportation	Q 1.12 Q 1.13 Q 1.14 Q 1.15 Q 1.16	T 2c
PC 1.4	Use safe manual handling techniques when moving and storing food	Q 1.17 Q 1.18	T 2c
PC 1.5	Maintain records of food transportation as required	Q 1.19 Q 1.20	T 3a-i

E 2 Store food safely and hygienically

PC 2.1	Select food storage conditions for specific food types	Q 2.1 Q 2.2 Q 2.3	T 4a-g
PC 2.2	Maintain environmental conditions for specific food types to ensure freshness, quality and appearance	Q 2.4	T 5a-e
PC 2.3	Ensure storage and holding methods maintain quality and comply with relevant stock control principles	Q 2.5 Q 2.6	T 6a-h
PC 2.4	Use hygienic food safety practices and observe work health and safety procedures and practices	Q 2.7 Q 2.8 Q 2.9 Q 2.10	T 4f T 4g T 6g T 6h
PC 2.5	Keep storage areas free from contaminants and pests	Q 2.11 Q 2.12 Q 2.13 Q 2.14 Q 2.15	T 7a-i

Knowledge evidence		
KE 1	Basic aspects of commonwealth, state or territory food safety laws, standards and codes:	
	<ul style="list-style-type: none"> actions that must be adhered to by organisations 	Q 1.1 Q 1.3 Q 2.1
	<ul style="list-style-type: none"> employee responsibility to participate in hygienic practices 	Q 1.4 Q 2.1
	<ul style="list-style-type: none"> reasons for food safety programs, when they are required for transportation activities and what they must contain 	Q 2.1
	<ul style="list-style-type: none"> role of local government regulators 	Q 1.2 Q 2.1
	<ul style="list-style-type: none"> ramifications of failure to observe food safety law and organisational policies and procedures 	Q 1.5 Q 2.1
	<ul style="list-style-type: none"> meaning of contaminant, contamination and potentially hazardous foods as defined by the australia new zealand food standards code 	Q 2.1 Q 2.12
KE 2	Advantages and disadvantages of different forms of transport for particular food items, quantities and circumstances	Q 1.7 Q 2.1
KE 3	Safe storage principles and practices for different food types:	
	<ul style="list-style-type: none"> storage options 	Q 2.3 Q 2.4
	<ul style="list-style-type: none"> lining of transport container 	Q 1.13
	<ul style="list-style-type: none"> sealing of transport container 	Q 1.13
	<ul style="list-style-type: none"> temperature 	Q 1.13 Q 2.3
KE 4	Characteristics of the different food items specified in the performance evidence and conditions required to maintain their freshness, palatability and safety	Q 1.14
KE 5	For specific industry sector and organisation:	
	<ul style="list-style-type: none"> sources and effects of microbiological contamination of food in transit 	Q 1.15 Q 2.2
	<ul style="list-style-type: none"> methods of transportation and storage to ensure the safety of food 	Q 1.5 Q 2.3 Q 2.4
	<ul style="list-style-type: none"> temperature controls and temperature danger zones, for storage of main food types used in the business 	Q 1.15 Q 2.2 Q 2.3 Q 2.4
	<ul style="list-style-type: none"> contents of food safety transportation procedures included in organisational food safety programs 	Q 1.12 Q 1.15 Q 1.16

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KE 6	Safe manual handling techniques, in particular loading and unloading, lifting and dealing with heated surfaces	Q 1.17 Q 1.18
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Performance evidence

PE 1 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	T 1a-e T 2a-e T 3a-i T 4a-g T 5a-e T 6a-h T 7a-i
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▪ dry goods	T 1a-e T 2a-e T 3a-i T 4a-g T 5a-e T 6a-h T 7a-i
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▪ eggs including raw egg foods	T 1a-e T 2a-e T 3a-i T 4a-g T 5a-e T 6a-h T 7a-i
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▪ frozen food	T 1a-e T 2a-e T 3a-i T 4a-g T 5a-e T 6a-h T 7a-i
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▪ fruit and vegetables	T 1a-e T 2a-e T 3a-i T 4a-g T 5a-e T 6a-h T 7a-i
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▪ meat and poultry	T 1a-e T 2a-e T 3a-i T 4a-g T 5a-e T 6a-h T 7a-i
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- fin-fish and shellfish

T 1a-e
T 2a-e
T 3a-i
T 4a-g
T 5a-e
T 6a-h
T 7a-i

Foundation skills

FS 1 Reading skills to follow work instructions and interpret food labels.

WS 1

FS 2 Numeracy skills to calculate quantities during the packing and unpacking process.

WS 2

FS 3 Problem-solving skills to deal with routine food handling, storage and transportation problems.

WS 3