



CATAPULT

CHCAGE006

Provide food services

Table of Contents (Extract)

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<https://catapultlearning.com.au/product/CHCAGE006/>

Trainer/assessor guide

CHCAGE006

Provide food services

Welcome to this unit of study

This unit describes the skills and knowledge required to apply basic food safety practices including personal hygiene and conduct.

This unit applies to workers in a food services environment.

It may be undertaken as:

- » part of a formal qualification nationally recognised through the Australian Qualifications Framework (AQF)
- » a stand alone unit
- » part of a formal skill set

Contents

About this trainer/assessor guide	4
Learning resource.....	5
Topic 1: Comply with the food safety program	5
Reading and interpreting the food safety program	5
Personal hygiene requirements and procedures	10
Reporting health conditions and illness	12
Wearing clothing and footwear for food handling tasks	16
Taking corrective action for incorrect processes or practices	17
Maintaining the workplace in a clean and tidy order	21
Waste minimisation and environmental responsibility	26
Check your understanding	29
Topic 2: Receive and store food deliveries.....	31
Receiving, checking, and handling food deliveries hygienically	31
Food storage environments and conditions	36
Check your understanding	39
Topic 3: Prepare foods as required.....	41
Following recipes to ensure consistency and nutrition	41
Preparing meals attractively using portion controls	43
Check your understanding	49
Topic 4: Distribute meals and refreshment to clients	51
Checking meals, refilling jugs, preparing beverage utensils	51
Position of the food trolley and reheating meals	53
Replacing missing or incorrect meals and beverages.....	58
Delivering meals and beverages.....	60
Assisting client to sit up.....	61
Check your understanding	63
Topic 5: Collect utensils and meal trays	65
Collecting trays and utensils after client has finished eating	65
Seeking client feedback on satisfaction with meals	67
Reporting insufficient food or fluid intake.....	68
Check your understanding	71
References.....	73
Assessment workbook	75
Unit information	77
What is competency-based assessment?.....	78
How will my competency be assessed?.....	79
Assessment agreement.....	80
Foundation skills checklist.....	81

Skills recognition	82
Topic 1: Comply with the food safety program	83
Topic 2: Receive and store food deliveries.....	84
Topic 3: Prepare foods as required.....	85
Topic 4: Distribute meals and refreshment to clients	86
Topic 5: Collect utensils and meal trays	87
Knowledge questions	88
Topic 1: Comply with the food safety program	89
Topic 2: Receive and store food deliveries.....	98
Topic 3: Prepare foods as required.....	102
Topic 4: Distribute meals and refreshment to clients	108
Topic 5: Collect utensils and meal trays	116
Topic 6: Specific knowledge evidence.....	120
Performance tasks	124
Third party evidence collection agreement	125
Topic 1: Comply with the food safety program	126
Topic 2: Receive and store food deliveries.....	128
Topic 3: Prepare foods as required.....	130
Topic 4: Distribute meals and refreshment to clients	132
Topic 5: Collect utensils and meal trays	134
Completion record	136
Unit mapping and assessment checklist	137
Trainer/ assessor user instructions	140

About this trainer/assessor guide

Learning resource

The learning resource is divided into the following topics:

- » Comply with the food safety program
- » Receive and store food deliveries
- » Prepare foods as required
- » Distribute meals and refreshment to clients
- » Collect utensils and meal trays

Each topic provides information to help you gain the skills and knowledge required to perform the work tasks to which they refer. Read the information and practise the skills described. You should also take the opportunity to undertake additional independent research. Your trainer/assessor may also provide supplementary information including interpretation of the contents of this resource.

At the end of each topic is:

- » a set of true or false questions
- » a set of multiple choice questions

These questions provide an opportunity to check your understanding and progress. They are self-marking and do not form part of the assessment for the unit.

Assessment workbook

To have this unit recognised as a formal qualification you need to have your skills and knowledge assessed. The assessment workbook provides:

- » information on competency-based assessment
- » instructions on how you will be assessed
- » assessment tools to assess your competence
- » instructions on how to complete the assessment tasks within each assessment tool

To be assessed as competent you need to provide evidence that you have the skills and knowledge to undertake the requirements of this unit. This assessment of competency is made by a qualified trainer/assessor from a registered training organisation. You must complete all the assessments as directed by your trainer/assessor to the required standard. It is not necessary to work through the guide in the order in which it is written. However this is at the discretion of your trainer/assessor.

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