



CATAPULT

SIRRFSA001

Handle food safely in a retail environment

Table of Contents (Extract)

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<https://catapultlearning.com.au/product/SIRRFSA001/>

Trainer/assessor guide

SIRRFSA001

Handle food safely in a retail environment

Welcome to this unit of study

This unit describes the performance outcomes, skills and knowledge required to handle food safely in the retail environment following organisational food safety procedures and relevant legislation and standard procedures.

It applies to individuals working in roles that involve the handling of food. They operate with some independence under general supervision and guidance from others, and within established organisational policies and procedures and relevant legislative requirements.

Food handlers must comply with the requirements contained within the Australia New Zealand Food Standards (ANZFS) Code (the Code).

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: Follow food safety program	5
Food safety programs	5
Monitor and document food safety	8
Control food safety hazards	11
Take corrective action when non-compliance and food safety hazards are identified	17
Record food safety information.....	20
Check your understanding	25
Topic 2: Store and handle food safely	27
Receive, transport and store food supplies	27
Store and display food to maximise freshness, quality and appearance.....	36
Store food at controlled temperatures	43
Cooling and heating processes for safety of food.....	46
Remove unsafe food	50
Avoid cross-contamination with food-handling implements.....	52
Control and dispose of food to avoid cross-contamination.....	54
Check your understanding	57
Topic 3: Maintain personal hygiene standards.....	59
Hand washing procedures	59
Clothing, footwear and uniform cleanliness	61
Report any health issues or illness	64
Check your understanding	65
Topic 4: Maintain equipment and work area.....	67
Clean and sanitise equipment, surfaces and utensils	67
Report on cleaning, sanitising and maintenance	77
Broken, chipped or cracked food handling utensils.....	84
Ensure food-handling areas are free from insects, pests and vermin	85
Check your understanding	87
References.....	89
Assessment workbook.....	91
Unit information.....	93
What is competency-based assessment?.....	94
How will my competency be assessed?.....	95
Assessment agreement.....	96
Foundation skills checklist.....	97
Skills recognition.....	98
Topic 1: Follow food safety program	99
Topic 2: Store and handle food safely	100
Topic 3: Maintain personal hygiene standards.....	101
Topic 4: Maintain equipment and work area.....	102

Knowledge questions	103
Topic 1: Follow food safety program	105
Topic 2: Store and handle food safely	114
Topic 3: Maintain personal hygiene standards.....	125
Topic 4: Maintain equipment and work area	131
Topic 5: Specific knowledge evidence	137
Performance tasks	143
Third party evidence collection agreement	144
Topic 1: Follow food safety program	145
Topic 2: Store and handle food safely	147
Topic 3: Maintain personal hygiene standards.....	149
Topic 4: Maintain equipment and work area	150
Completion record	151
Unit mapping and assessment checklist	152
Trainer/ assessor user instructions	156

About this trainer/assessor guide

Learning resource

The learning resource is divided into the following topics:

- » Follow food safety program
- » Store and handle food safely
- » Maintain personal hygiene standards
- » Maintain equipment and work area

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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