

# SITXFSA003

**Transport and store food** 

# **Table of Contents (Extract)**

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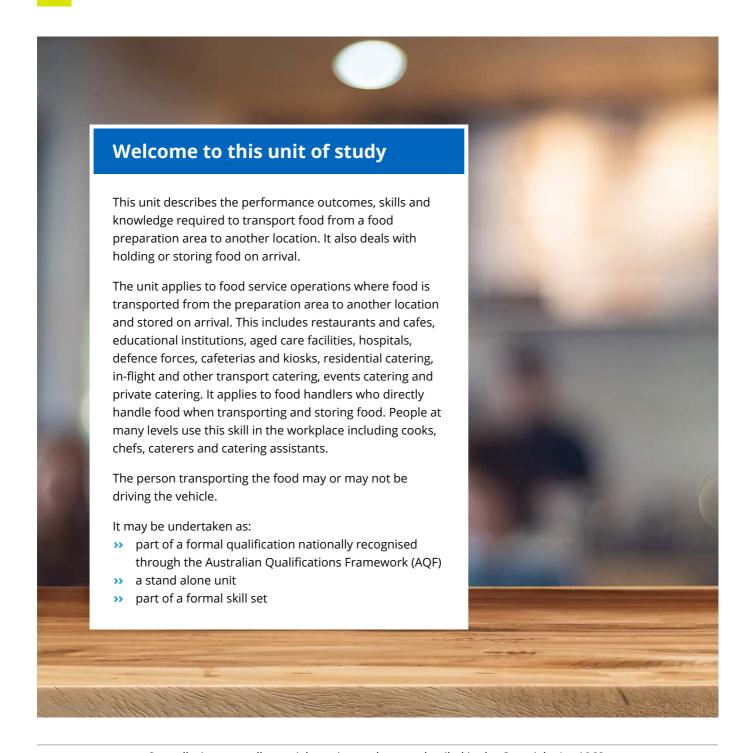
This Table of Contents extract is taken from Catapult Smallprint's full hardcopy Trainer/Assessor Guide for the unit SITXFSA003.

For more information, including using our enhanced online version of this unit in Catapult LMS, or to purchase the Learner or Trainer printed books, please see this unit on our website by clicking this link:

https://catapultlearning.com.au/product/SITXFSA003/

# Trainer/assessor guide

# SITXFSA003 Transport and store food



## Contents

About this trainer/assessor guide	4
Learning resource	5
Topic 1: Transport food safely and hygienically	5
Transportation vehicles	5
Transportation processes	11
Hygiene	18
Manual handling	23
Records	25
Check your understanding	27
Topic 2: Store food safely and hygienically.	29
Food storage	29
Nutritional quality	36
Food safety	39
Check your understanding	47
References	49
Assessment workbook	51
Unit information	53
What is competency-based assessment?	54
How will my competency be assessed?	55
Assessment agreement	56
Foundation skills checklist	57
Skills recognition	58
Topic 1: Transport food safely and hygienically	59
Topic 2: Store food safely and hygienically	60
Knowledge questions	61
Topic 1: Transport food safely and hygienically	62
Topic 2: Store food safely and hygienically	70
Topic 3: Specific knowledge evidence	77
Performance tasks	84
Third party evidence collection agreement	85
Topic 1: Transport food safely and hygienically	86
Topic 2: Store food safely and hygienically	88
Completion record	90
Unit mapping and assessment checklist	
Trainer/ assessor user instructions	93



## About this trainer/assessor guide

### **Learning resource**

The learning resource is divided into the following topics:

- >> Transport food safely and hygienically
- >> Store food safely and hygienically

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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