



CATAPULT

SITXFSA006

Participate in safe food handling practices

Table of Contents (Extract)

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<https://catapultlearning.com.au/product/SITXFSA006/>

Trainer/assessor guide

SITXFSA006

Participate in safe food handling practices

Welcome to this unit of study

This unit describes the performance outcomes, skills and knowledge required to handle food safely during the storage, preparation, display, service and disposal of food. It requires the ability to follow predetermined procedures as outlined in a food safety program.

The unit applies to all organisations with permanent or temporary kitchen premises or smaller food preparation areas. This includes restaurants, cafes, clubs, and hotels; tour operators; attractions; function, event, exhibition and conference catering; educational institutions; aged care facilities; correctional centres; hospitals; defence forces; cafeterias, kiosks, canteens and fast food outlets; residential catering; in-flight and other transport catering.

Safe food handling practices are based on an organisation's individual food safety program. The program would normally be based on the hazard analysis and critical control points (HACCP) method, but this unit can apply to other food safety systems.

It applies to food handlers who directly handle food during the course of their daily work activities. This includes cooks, chefs, caterers, kitchen hands and food and beverage attendants.

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

In some States and Territories businesses are required to designate a food safety supervisor who is required to be certified as competent in this unit through a registered training organisation.

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
Access and use relevant information from organisational food safety program.....	5
Follow policies and procedures in food safety program	9
Control food hazards at critical control points	11
Complete food safety monitoring processes and complete documents as required	17
Identify and report non-conforming practices.....	19
Take corrective actions within scope of job responsibility for incidents where food hazards are identified.....	21
Check your understanding	23
Topic 2: Store food safely	25
Select food storage conditions for specific food type	25
Store food in environmental conditions that protect against contamination and maximise freshness, quality and appearance	27
Store food at controlled temperatures and ensure that frozen items remain frozen during storage	30
Ensure food is stored to avoid cross-contamination of ingredients	33
Check your understanding	35
Topic 3: Prepare food safely	37
Use cooling and heating processes that support microbiological safety of food	37
Monitor food temperature during preparation using required temperature measuring device to achieve microbiological safety	42
Ensure safety of food prepared, served and sold to customers	44
Prepare food to meet customer requirements, including actions to address allergen requests by customers	47
Check your understanding	49
Topic 4: Provide safe single use items	51
Store, display and provide single use items so they are protected from damage and contamination	51
Follow instructions for items intended for single use	54
Check your understanding	55
Topic 5: Maintain a clean environment	57
Clean and sanitise equipment, surfaces and utensils.....	57
Use appropriate containers and prevent accumulation of garbage and recycled matter	66
Identify and report cleaning, sanitising and maintenance requirements	69
Dispose of, or report damaged or unsafe eating, drinking or food handling utensils	73
Take measures within scope of responsibility to ensure food handling areas are free from animals and pests and report incidents of animal or pest infestation	75
Check your understanding	79
Topic 6: Dispose of food safely.....	81
Mark and separate from other foodstuffs any food identified for disposal until disposal is complete	81
Dispose of food promptly to avoid cross-contamination	83
Use appropriate documentation to record disposed food items.....	84
Check your understanding	87

References.....	89
Assessment workbook	91
Unit information	93
What is competency-based assessment?.....	95
How will my competency be assessed?.....	96
Assessment agreement	97
Foundation skills checklist.....	98
Skills recognition.....	99
Topic 1: Follow food safety program	100
Topic 2: Store food safely	101
Topic 3: Prepare food safely	102
Topic 4: Provide safe single use items	103
Topic 5: Maintain a clean environment	104
Topic 6: Dispose of food safely	105
Knowledge questions	106
Topic 1: Follow food safety program	108
Topic 2: Store food safely	124
Topic 3: Prepare food safely	132
Topic 4: Provide safe single use items	140
Topic 5: Maintain a clean environment	143
Topic 6: Dispose of food safely	155
Projects	160
Practical assessment	165
Overview	165
Instructions for the learner	167
Learner agreement	168
Instructions for trainer/assessor or third party	169
Third party evidence collection agreement	170
Practical demonstration	171
Completion record	191
Unit mapping.....	192
Trainer/assessor instructions and requirements.....	200

About this trainer/assessor guide

Learning resource

The learning resource is divided into the following topics:

- » Follow food safety program
- » Store food safely
- » Prepare food safely
- » Provide safe single use items
- » Maintain a clean environment
- » Dispose of food safely

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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