

UNIT TITLE: MAINTAIN STRATEGIES FOR SAFE FOOD STORAGE		NOMINAL HOURS: 10
UNIT NUMBER: D1.HCC.CL2.04		
UNIT DESCRIPTOR: this unit deals with skills and knowledge required by cooks and chefs to monitor and maintain safe food strategies in commercial food production environments. These procedures relate to a food safety program based on the Hazard Analysis and Critical Control Points method (HACCP) but can also be customized to other food systems.		
ELEMENTS AND PERFORMANCE CRITERIA	UNIT VARIABLE AND ASSESSMENT GUIDE	
<p>Element 1: Identify critical control points in food production</p> <p>1.1 Identify <i>critical points</i> in the processing of food</p> <p>1.2 Identify <i>legislated and enterprise requirements</i></p> <p>Element 2: Handle and store food products correctly</p> <p>2.1 Identify <i>safe food storage</i> conditions for food products</p> <p>2.2 Apply safe food storage conditions to food products</p> <p>2.3 <i>Review/correct</i> storage of products</p> <p>Element 3: Maintain strategies for safe food</p> <p>3.1 <i>Check</i> processes are being followed <i>on a regular basis</i></p> <p>3.2 <i>Respond to/correct</i> unsafe practices</p> <p>3.3 <i>Review/correct</i> strategies for safe food</p>	<p>Unit Variables</p> <p>The Unit Variables provide advice to interpret the scope and context of this unit of competence, allowing for differences between enterprises and workplaces. It relates to the unit as a whole and facilitates holistic assessment.</p> <p>This unit applies to all industry sectors that are responsible for monitoring and maintaining safe food within the labour divisions of the hotel and travel industries and may include:</p> <p>1 Food Production.</p> <p><i>Critical points</i> should include:</p> <ul style="list-style-type: none"> • Purchasing • Delivery and storage • Temperature control • Transport vehicle • Preparation • Cooking • Holding • Freezing • Thawing. 	

Legislated and enterprise requirements should relate to:

- Policies and procedures
- Laws and regulations.

Safe food storage should include:

- Away from chemicals
- Away from physical contaminates
- Away from microbiological contaminates
- Time
- Temperature, such as fridge, freezer and *bain marie*
- Cross-contamination
- Containers
- Labelling
- First In, First Out (FIFO)
- Cooling and storage
- Re-thermalisation
- Holding and display.

Review/correct may be related to:

- Enterprise procedures/requirements
- Problem solving
- Monitor and record
- Local authority requirements.

Check on a regular basis may include:

- Record keeping
- Food handling
- Temperature control
- New practices.

Respond to/correct may be related to:

- Temperature
- Time
- First In, First Out (FI/FO)
- Containers
- Training
- Cleaning.

Assessment Guide

The following skills and knowledge must be assessed as part of this unit:

- Knowledge of correct method is demonstrated for maintaining safe food
- Ability to identify food products by sight
- Overview of the relevant legislation in relation to food handling, food storage, chemical storage and general premises food safety
- Ability to demonstrate safe equipment/utensil practical skills
- Ability to problem-solve.

Linkages To Other Units

- Comply with workplace hygiene procedures
- Implement occupational health and safety procedures
- Prepare and store food
- Work effectively with colleagues and customers
- Maintain strategies for safe food
- Present and display food products
- Apply basic techniques of commercial cookery.

Critical Aspects of Assessment

Evidence of the following is essential:

- Knowledge of the characteristics of maintaining safe food and the terminology used
- Demonstrate safe and hygienic handling of variety of food products
- Demonstrate safe use of associated equipment
- Demonstrated ability to store food products.

Context of Assessment

This unit may be assessed on or off the job:

- Assessment should include practical demonstration either in the workplace or through a simulation activity, supported by a range of methods to assess underpinning knowledge
- Assessment must relate to the individual's work area or area of responsibility
- Demonstration of skills on more than one occasion.

Resource Implications

Training and assessment must include access and use of a fully equipped commercial kitchen, real ingredients, storage and service equipment; and access to workplace standards, procedures, policies, guidelines, tools and equipment.

Assessment Methods

The following methods may be used to assess competency for this unit:

- Observation of practical candidate performance
- Oral and written questions
- Third party reports completed by a supervisor
- Project and assignment work.

Key Competencies in this Unit

Level 1 = competence to undertake tasks effectively

Level 2 = competence to manage tasks

Level 3 = competence to use concepts for evaluating

Key Competencies	Level	Examples
Collecting, organising and analysing information	2	Seek out information related to food safety; understand enterprise policies and procedures related to food safety
Communicating ideas and information	2	Receive, follow and give instructions to others related to food safety; communicate with colleagues about food safety issues
Planning and organising activities	2	Plan and complete work tasks related to food handling, in accordance with food safety requirements
Working with others and in teams	1	Work cooperatively with colleagues in completing work tasks related to food safety
Using mathematical ideas and techniques	1	Record food safety data

	Solving problems	2	Deal with identified food safety hazards; assess risks at critical control points
	Using technology	1	Use temperature testing equipment and read temperature gauges