

Facilities and Equipment Checklist

Qualification:	SIT20421 Certificate II in Cookery (Release 1)		
School:			
Reviewed by:		Date:	

Qualification Description

This qualification reflects the role of individuals working in kitchens who use a defined and limited range of food preparation and cookery skills to prepare food and menu items.

They are involved in mainly routine and repetitive tasks and work under direct supervision. This qualification does not meet the requirements for trade recognition as a cook, but can provide a pathway towards achieving that.

This qualification provides a pathway to work in kitchen operations in organisations such as restaurants, hotels, catering operations, clubs, pubs, cafes, and coffee shops; and institutions such as aged care facilities, hospitals, prisons, and schools.

Instructions

Review and select the units being undertaken in this qualification.

Note:

- If an alternative unit is selected that has not been listed, please contact AIET.
- Teachers and students must have access to digital devices for the purposes of capturing photographic or video evidence. This may be students' personal devices according to relevant school policy, or provided by the school.

Tick all relevant units being delivered:	Units	
Core Units		
<input checked="" type="checkbox"/>	SITHCCC023	Use food preparation equipment
<input checked="" type="checkbox"/>	SITHCCC027	Prepare dishes using basic methods of cookery
<input checked="" type="checkbox"/>	SITHCCC034	Work effectively in a commercial kitchen
<input checked="" type="checkbox"/>	SITHKOP009	Clean kitchen premises and equipment
<input checked="" type="checkbox"/>	SITXFSA005	Use hygienic practices for food safety
<input checked="" type="checkbox"/>	SITXINV006	Receive, store and maintain stock
<input checked="" type="checkbox"/>	SITXWHS005	Participate in safe work practices
Elective Units (tick all that apply)		
<input type="checkbox"/>	SITHCCC024	Prepare and present simple dishes
<input type="checkbox"/>	SITHCCC025	Prepare and present sandwiches
<input type="checkbox"/>	SITHCCC028	Prepare appetisers and salads
<input type="checkbox"/>	SITHCCC029	Prepare stocks, sauces and soups
<input type="checkbox"/>	SITHCCC030	Prepare vegetable, fruit, eggs and farinaceous dishes

<input type="checkbox"/>	SITXFSA006	Participate in safe food handling practices
<input type="checkbox"/>	HLTAID011	Provide First Aid
<input type="checkbox"/>	SITXCCS011	Interact with customers

SAMPLE

Instructions

Review the equipment requirements for the qualification. Notes on equipment in place can be included in the Notes/Details column Where possible photos should be taken to be submitted with this checklist.

- Table 1: All items in Table 1 must be checked as available
- Table 2: Please provide information related to all elective units being delivered.

Resources unavailable:

Where the resources do not meet all the assessment conditions listed in the checklist, please note the Action Plan in place for how the requirement will be addressed. (i.e., request to alter elective units in training, arrange for students to be trained and assessed at another facility for all or part of training, equipment being ordered, installation pending etc.)

If appropriate arrangements are not able to be made, please contact AIET on Ph 03 9387 2051 or info@aiet.edu.au

Table 1: Equipment/Resources required for *all* units in this qualification:

Please ensure that all items listed below are available at your school in order to deliver this qualification.

Equipment requirements	Notes/Action Plan	AIET Office Use Verified
<p><EXAMPLE> <i>Safety procedures including but are not limited to, one or more of:</i></p> <ul style="list-style-type: none"><input type="checkbox"/> PPE<input type="checkbox"/> Handling, labelling and storing hazardous material and equipment in accordance with labels, MSDS, manufacturer instructions and workplace procedures and regulations, emergency response procedures<input type="checkbox"/> Cleaning and/or decontamination of equipment<input type="checkbox"/> machinery guards<input checked="" type="checkbox"/> signage, barriers, service isolation tags, traffic control and flashing lights, lockout and tag-out procedures	<p><EXAMPLE> <i>Isolation tags on order. No flashing lights installed in school lab,, when required we will simulate these with borrowed equipment from production</i></p>	<p><EXAMPLE> <i><e.g. photo> <e.g. sighted></i></p>
<p>An industry workplace or simulated industry environment such as a training kitchen servicing customers which includes the following fixtures and large equipment:</p> <ul style="list-style-type: none"><input type="checkbox"/> commercial grade work benches (1.5 m/person)<input type="checkbox"/> commercial ovens and trays (one per two persons)<input type="checkbox"/> commercial refrigeration facilities (cool room and/or fridge, freezer)<input type="checkbox"/> designated storage areas for dry goods and perishables		

Equipment requirements	Notes/Action Plan	AIET Office Use Verified
<input type="checkbox"/> double sink <input type="checkbox"/> gas, electric or induction stove tops (two burners per person) <input type="checkbox"/> blenders /food mills <input type="checkbox"/> planetary mixers <input type="checkbox"/> deep-fryer <input type="checkbox"/> hot plate or griddle <input type="checkbox"/> microwave <input type="checkbox"/> salamander or other form of griller (one per four persons) <input type="checkbox"/> food processor <input type="checkbox"/> lifting and transporting equipment		
<p>Cleaning materials and equipment:</p> <input type="checkbox"/> cleaning cloths <input type="checkbox"/> commercial cleaning and sanitising agents and chemicals for cleaning commercial kitchens, equipment and food storage areas <input type="checkbox"/> dustpans and brooms <input type="checkbox"/> garbage bins and bags <input type="checkbox"/> hand towel dispenser and hand towels <input type="checkbox"/> mops and buckets <input type="checkbox"/> separate hand basin and antiseptic liquid soap dispenser for hand washing, single use towels, warm running water <input type="checkbox"/> sponges, brushes and scourers <input type="checkbox"/> tea towels		
<p>Small equipment:</p> <input type="checkbox"/> graters <input type="checkbox"/> assorted pots/pans for small and large production <input type="checkbox"/> blenders <input type="checkbox"/> slicing machine <input type="checkbox"/> can opener <input type="checkbox"/> containers <input type="checkbox"/> cutting boards		

Equipment requirements	Notes/Action Plan	AIET Office Use Verified
<ul style="list-style-type: none"> <input type="checkbox"/> food handler gloves <input type="checkbox"/> baking sheets and trays <input type="checkbox"/> colander <input type="checkbox"/> containers for hot and cold food <input type="checkbox"/> juicer <input type="checkbox"/> an assortment of knives suitable for food preparation and knife sharpening equipment (bread, carving, filleting, butchers, boning, chef, palette, utility, vegetable <input type="checkbox"/> Measuring equipment (spoons, cups etc.) <input type="checkbox"/> Scales (1-gram increments and for weighing large quantities) <input type="checkbox"/> Oven mitts <input type="checkbox"/> Mortar and pestle <input type="checkbox"/> bowls 		
<p>Service ware and small utensils:</p> <ul style="list-style-type: none"> <input type="checkbox"/> flour and drum sieves <input type="checkbox"/> peelers, corers and slicers <input type="checkbox"/> spatulas <input type="checkbox"/> pastry brush <input type="checkbox"/> tongs and serving utensils <input type="checkbox"/> whisks <input type="checkbox"/> steamers <input type="checkbox"/> Assorted spoons and ladles <input type="checkbox"/> temperature probes/thermometers <input type="checkbox"/> platters, dishes, and bowls <input type="checkbox"/> crockery <input type="checkbox"/> glassware <input type="checkbox"/> cutlery and serving utensils <input type="checkbox"/> scoops, skimmers and spiders 		

Equipment requirements	Notes/Action Plan	AIET Office Use Verified
<p>Organisational specifications:</p> <ul style="list-style-type: none"> <input type="checkbox"/> equipment manufacturer instructions <input type="checkbox"/> mise en place lists, menus and standard recipes <input type="checkbox"/> organisational food safety plan <input type="checkbox"/> ordering and docketing paperwork <input type="checkbox"/> safety data sheets (SDS) for cleaning agents and chemicals <input type="checkbox"/> food preparation lists <input type="checkbox"/> food safety plans <input type="checkbox"/> guidelines relating to food disposal, storage and presentation requirements <input type="checkbox"/> current commercial stock control procedures and documentation for ordering, monitoring and maintaining stock 		
<p><input type="checkbox"/> Diverse and comprehensive range of food supplies commonly used in food preparation, commercial cookery and catering operations such as:</p> <ul style="list-style-type: none"> • beverages • dairy products • dry goods • frozen goods • fruit and vegetables • batters • coatings • condiments and flavourings • garnishes • oils • sauces and marinades • meat • poultry • seafood 		

Table 2: Equipment/Resources required for *individual* units in this qualification:

The units listed below are only units that require additional resources that are not covered in the Table 1 above.

Unit Code and Title	Equipment requirements	Notes/Action Plan	AIET Office Use Verified
Core Units			
SITHCCC034 Work effectively in a commercial kitchen	Additional resources may include: <ul style="list-style-type: none"><input type="checkbox"/> workplace documentation<input type="checkbox"/> case studies and, where possible, real situations<input type="checkbox"/> interaction with others.		
SITHCCC023 Use food preparation equipment	Additional resources must include: <ul style="list-style-type: none"><input type="checkbox"/> fixtures and large equipment:<ul style="list-style-type: none">• food processor, cryovac machine, slicing machine, storage facilities<input type="checkbox"/> small equipment:<ul style="list-style-type: none">• assorted pots and pans, blender, can opener, containers for hot and cold food, colander, cutting boards, grater<input type="checkbox"/> knife sharpening equipment:<ul style="list-style-type: none">• sharpening steel, sharpening stone<input type="checkbox"/> knives:<ul style="list-style-type: none">• chef's knife, filleting knife, palette knife, utility knife, vegetable knife, mandolin<input type="checkbox"/> small utensils:<ul style="list-style-type: none">• mouli, planetary mixer, scales, peelers, corers and slicers, tongs, whisk<input type="checkbox"/> stainless steel bowls<input type="checkbox"/> thermometer<input type="checkbox"/> food safe gloves		

Unit Code and Title	Equipment requirements	Notes/Action Plan	AIET Office Use Verified
SITHCCC027 Prepare dishes using basic methods of cookery	<p>Additional resources must include:</p> <ul style="list-style-type: none"> <input type="checkbox"/> dairy products <input type="checkbox"/> dry goods <input type="checkbox"/> frozen goods <input type="checkbox"/> fruit <input type="checkbox"/> meat <input type="checkbox"/> poultry <input type="checkbox"/> seafood <input type="checkbox"/> vegetables <input type="checkbox"/> commercial: <ul style="list-style-type: none"> • blender, planetary mixer, cryovac machine, water bath <input type="checkbox"/> small equipment: <ul style="list-style-type: none"> • baking sheets and trays, colander, containers for hot and cold food, cutting boards, grater <input type="checkbox"/> knife sharpening equipment: <ul style="list-style-type: none"> • sharpening steel, sharpening stone <input type="checkbox"/> knives: <ul style="list-style-type: none"> • bread knife, chef's knife, filleting knife, palette knife, paring knife, utility knife <input type="checkbox"/> measures: <ul style="list-style-type: none"> • measuring jugs, measuring spoons, portion control scoops • mortar and pestle, mouli, pots and pans <input type="checkbox"/> service-ware: <ul style="list-style-type: none"> • crockery, cutlery and serving utensils, scoops, skimmers and spiders, scales, stainless steel bowls <input type="checkbox"/> small utensils: 		

Unit Code and Title	Equipment requirements	Notes/Action Plan	AIET Office Use Verified
	<ul style="list-style-type: none"> sieve, pastry brush, peelers, corers and slicers, strainers and chinois, scraper, spatula, tongs and serving utensils, whisk, steamer, spoons and ladles, temperature probe, thermometer, food safe gloves 		
SITHKOP009 Clean kitchen premises and equipment	<p>Additional resources must include:</p> <ul style="list-style-type: none"> <input type="checkbox"/> commercial kitchen with food preparation and storage areas with floor, walls and shelves <input type="checkbox"/> fixtures and large equipment: <ul style="list-style-type: none"> commercial blender, mixer and attachments, commercial dishwasher, commercial grade work benches <input type="checkbox"/> commercial oven with timer and trays: <ul style="list-style-type: none"> convection, microwave <input type="checkbox"/> commercial refrigeration facilities: <ul style="list-style-type: none"> freezer, fridge, deep-fryer, sink, gas, electric or induction stove top <input type="checkbox"/> storage facilities: <ul style="list-style-type: none"> shelving, trays, slicing machine <input type="checkbox"/> small equipment: <ul style="list-style-type: none"> cutting board, knives and cleavers, scales, scoops, skimmers and spiders, service-ware <input type="checkbox"/> small utensils: <ul style="list-style-type: none"> spoons and ladles, temperature probe, thermometer, personal protective equipment <input type="checkbox"/> cleaning materials and equipment: <ul style="list-style-type: none"> cleaning cloths, commercial cleaning and sanitising agents and chemicals for cleaning commercial kitchens, equipment and food storage areas, dustpans and brooms, garbage bins and bags, mops and buckets, sponges, brushes and scourers, tea towels, waste sink for mops <input type="checkbox"/> organisational specifications: <ul style="list-style-type: none"> equipment manufacturer manuals food safety policies 		

Unit Code and Title	Equipment requirements	Notes/Action Plan	AIET Office Use Verified
	<ul style="list-style-type: none"> • current commercial stock control procedures and documentation for ordering, monitoring and maintaining cleaning stock • commercial cleaning schedules • SDS for cleaning agents and chemicals and plain English workplace documents or diagrams that interpret the content of SDS. 		
SITXFSA005 Use hygienic practices for food safety	Additional resources must include: <ul style="list-style-type: none"> <input type="checkbox"/> small utensils: <ul style="list-style-type: none"> • tongs , serving utensils <input type="checkbox"/> appropriate facilities for handwashing: <ul style="list-style-type: none"> • designated hand washing sink • antiseptic liquid soap • single use towels • warm running water <input type="checkbox"/> food ingredients and ready to eat food items <input type="checkbox"/> current plain English regulatory documents distributed by the commonwealth, state, territory or local government food safety authority <input type="checkbox"/> Australia New Zealand Food Standards Code <input type="checkbox"/> current commercial food safety programs, policies and procedures used for managing food safety 		
SITXINV006 Receive, store and maintain stock	Additional resources must include: <ul style="list-style-type: none"> <input type="checkbox"/> dairy products <input type="checkbox"/> dry goods <input type="checkbox"/> eggs <input type="checkbox"/> frozen goods <input type="checkbox"/> fruit and vegetable <input type="checkbox"/> meat <input type="checkbox"/> poultry 		

Unit Code and Title	Equipment requirements	Notes/Action Plan	AIET Office Use Verified
	<input type="checkbox"/> seafood <input type="checkbox"/> stock orders and delivery documentation <input type="checkbox"/> commercial refrigeration facilities: <input type="checkbox"/> freezer <input type="checkbox"/> fridge <input type="checkbox"/> storage areas for stock <input type="checkbox"/> current commercial stock control procedures and documentation for the receiving, storage and monitoring of stock <input type="checkbox"/> temperature recording charts <input type="checkbox"/> food labels <input type="checkbox"/> thermometers		
SITXWHS005 Participate in safe work practices	Additional resources must include: <input type="checkbox"/> current plain English regulatory documents distributed by the local WHS government regulator <input type="checkbox"/> codes of practice and standards issued by government regulators or industry groups <input type="checkbox"/> WHS information and business management manuals issued by industry associations or commercial publishers <input type="checkbox"/> current commercial policies, procedures and template documents used for managing WHS practices		
Elective Units			
SITHCCC024 Prepare and present simple dishes	Additional resources must include: <input type="checkbox"/> simple dishes: <ul style="list-style-type: none"> baked items, deep-fried items, pasta or noodles, poached eggs, roasted items, salads, sandwiches, batters, coatings, dressings, garnishes, marinades <input type="checkbox"/> fixtures and large equipment: <ul style="list-style-type: none"> food processor and mixer, fryer with baskets, grill, hotplate, microwave, refrigeration unit with shelving, water bath <input type="checkbox"/> small equipment:		

Unit Code and Title	Equipment requirements	Notes/Action Plan	AIET Office Use Verified
	<ul style="list-style-type: none"> assorted pots and pans, blender, colander, containers for hot and cold food, crockery, cutlery, cutting boards <input type="checkbox"/> knife sharpening equipment: <ul style="list-style-type: none"> sharpening steel sharpening stone <input type="checkbox"/> knives: <ul style="list-style-type: none"> bread knife, chef's knife, palette knife, paring knife, utility knife, receptacles for presentation and display purposes, salad spinner, scales, scoops, skimmers and spiders <input type="checkbox"/> small utensils: <ul style="list-style-type: none"> peelers, corers and slicers, tongs and serving utensils, thermometer, food safe gloves <input type="checkbox"/> cleaning materials and equipment: <ul style="list-style-type: none"> cleaning cloths, commercial cleaning and sanitising agents and chemicals for cleaning commercial kitchens, equipment and food storage areas, dustpans and brooms, garbage bins and bags, hand towel dispenser and hand towels, mops and buckets, separate hand basin and soap for hand washing, sponges, brushes and scourers, tea towels 		
SITHCCC025 Prepare and present sandwiches	<p>Additional resources must include:</p> <input type="checkbox"/> A variety of commercial ingredients for preparing sandwiches including: <ul style="list-style-type: none"> white, wholemeal and grain bread, wraps, sourdough, flatbread, focaccia, gluten free bread ingredients for fillings: spreads, salads, meats, cheeses <input type="checkbox"/> fixtures and large equipment: <ul style="list-style-type: none"> designated storage areas for dry goods and perishables, sink, refrigeration unit with shelving, salamander grill (one per eight persons), sandwich press, scales, slicing machine <input type="checkbox"/> small equipment: <ul style="list-style-type: none"> assorted pots and pans, can opener, containers for hot and cold food, colander, cutting boards 		

Unit Code and Title	Equipment requirements	Notes/Action Plan	AIET Office Use Verified
	<ul style="list-style-type: none"> <input type="checkbox"/> knife sharpening equipment: <ul style="list-style-type: none"> • sharpening steel, sharpening stone <input type="checkbox"/> knives: <ul style="list-style-type: none"> • bread knife, chef's knife, palette knife, paring knife, utility knife <input type="checkbox"/> small utensils: <ul style="list-style-type: none"> • grater, peelers, corers and slicers, tongs and serving utensils, sandwich cutting guide, packaging materials, receptacles for presentation and display purposes, food safe gloves <input type="checkbox"/> cleaning materials and equipment: <ul style="list-style-type: none"> • cleaning cloths • commercial cleaning and sanitising agents and chemicals for cleaning commercial kitchens, equipment and food storage areas • dustpans and brooms, garbage bins and bags, hand towel dispenser and hand towels, mops and buckets, separate hand basin and soap for hand washing, sponges, brushes and scourers, tea towels 		
SITHCCC028 Prepare appetisers and salads	Additional resources must include: <ul style="list-style-type: none"> <input type="checkbox"/> Diverse and comprehensive range of perishable food supplies for preparing salads and appetisers. <ul style="list-style-type: none"> • fruit, bread and bakery items, dairy products, dressing ingredients, dry goods, eggs, farinaceous products, frozen goods, fruit, herbs and spices, meat, poultry, seafood, vegetables <input type="checkbox"/> commercial: <ul style="list-style-type: none"> • blender or stick blender, planetary mixer, salamander or char grill (one per eight persons), slicing machine <input type="checkbox"/> small equipment: <ul style="list-style-type: none"> • baking sheets and trays, blow torch, containers for hot and cold food, cutting boards, grater, juicer 		

Unit Code and Title	Equipment requirements	Notes/Action Plan	AIET Office Use Verified
	<ul style="list-style-type: none"> <input type="checkbox"/> knife sharpening equipment: <ul style="list-style-type: none"> • sharpening steel, sharpening stone <input type="checkbox"/> knives: <ul style="list-style-type: none"> • bread knife, chef's knife, palette knife, paring knife, utility knife measures: <ul style="list-style-type: none"> • measuring jugs, measuring spoons, portion control scoops, mortar and pestle, pots and pans, sauce bottles, salad spinner, scales, scoops, skimmers and spiders, stainless steel bowls <input type="checkbox"/> service-ware: <ul style="list-style-type: none"> • crockery, cutlery and serving utensils <input type="checkbox"/> small utensils: <ul style="list-style-type: none"> • sieve, peelers, corers and slicers, strainers and chinois, scraper, spatula, pastry brush, tongs and serving utensils, whisk, spoons and ladles, steamer, temperature probe, thermometer, food safe gloves 		
SITHCCC029 Prepare stocks, sauces and soups	<p>Additional resources must include:</p> <ul style="list-style-type: none"> <input type="checkbox"/> Diverse and comprehensive range of perishable food supplies for preparing stocks, sauces and soups <input type="checkbox"/> Standard recipes to prepare stocks such as: <ul style="list-style-type: none"> • brown beef stocks • chicken stocks • fish stocks • vegetable stocks <input type="checkbox"/> Standard recipes to prepare sauces such as: <ul style="list-style-type: none"> • béchamel • chicken and fish velouté • coulis • demi glacé • hollandaise or béarnaise • jus • mayonnaise based sauces 		

Unit Code and Title	Equipment requirements	Notes/Action Plan	AIET Office Use Verified
	<ul style="list-style-type: none"> • tomato based sauces <p><input type="checkbox"/> Standard recipes to prepare both hot and cold soups including clear soup, broth, puree soups and cream soups</p> <p><input type="checkbox"/> commercial:</p> <ul style="list-style-type: none"> • blender or stick blender, planetary mixer, salamander or char grill (one per eight persons), slicing machine <p><input type="checkbox"/> small equipment:</p> <ul style="list-style-type: none"> • containers for hot and cold food, cutting boards, grater <p><input type="checkbox"/> knife sharpening equipment:</p> <ul style="list-style-type: none"> • sharpening steel, sharpening stone <p><input type="checkbox"/> knives:</p> <ul style="list-style-type: none"> • chef's knife, utility knife <p>measures:</p> <ul style="list-style-type: none"> • measuring jugs, measuring spoons, portion control scoops, mortar and pestle, pots and pans, sauce bottles, salad spinner, scales, scoops, skimmers and spiders, stainless steel bowls <p><input type="checkbox"/> service-ware:</p> <ul style="list-style-type: none"> • crockery, cutlery and serving utensils <p><input type="checkbox"/> small utensils:</p> <ul style="list-style-type: none"> • sieve, peelers, corers and slicers, strainers and chinois, scraper, spatula, pastry brush, tongs and serving utensils, whisk, spoons and ladles, steamer, temperature probe, thermometer, food safe gloves 		
SITHCCC030 Prepare vegetable, fruit, egg and farinaceous dishes	<p>Additional resources must include:</p> <p><input type="checkbox"/> Diverse and comprehensive range of perishable food supplies for preparing dishes including:</p> <ul style="list-style-type: none"> • dried, fresh and frozen vegetables and fruit • eggs • couscous • pasta and noodles 		

Unit Code and Title	Equipment requirements	Notes/Action Plan	AIET Office Use Verified
	<ul style="list-style-type: none"> • rice • pulses <input type="checkbox"/> commercial: <ul style="list-style-type: none"> • blender or stick blender, planetary mixer, salamander or char grill (one per eight persons), slicing machine <input type="checkbox"/> small equipment: <ul style="list-style-type: none"> • baking sheets and trays, blow torch, containers for hot and cold food, cutting boards, grater, juicer <input type="checkbox"/> knife sharpening equipment: <ul style="list-style-type: none"> • sharpening steel, sharpening stone <input type="checkbox"/> knives: <ul style="list-style-type: none"> • bread knife, chef's knife, palette knife, paring knife, utility knife measures: <ul style="list-style-type: none"> • measuring jugs, measuring spoons, portion control scoops, mortar and pestle, pots and pans, sauce bottles, salad spinner, scales, scoops, skimmers and spiders, stainless steel bowls <input type="checkbox"/> service-ware: <ul style="list-style-type: none"> • crockery, cutlery and serving utensils <input type="checkbox"/> small utensils: <ul style="list-style-type: none"> • sieve, peelers, corers and slicers, strainers and chinois, scraper, spatula, pastry brush, tongs and serving utensils, whisk, spoons and ladles, steamer, temperature probe, thermometer, food safe gloves 		
SITXCCS003 Interact with customers	Additional resources must include: <input type="checkbox"/> Organisational policies and procedures relating to: <ul style="list-style-type: none"> • customer service standards • designated response times • presentation standards • dealing with customer problems • recording and reporting customer feedback 		

Unit Code and Title	Equipment requirements	Notes/Action Plan	AIET Office Use Verified
SITXFSA006 Participate in safe food handling practices	<p>Additional resources must include:</p> <ul style="list-style-type: none"> <input type="checkbox"/> Food ingredients and ready to eat food items <input type="checkbox"/> Documentation: <ul style="list-style-type: none"> • current plain English regulatory documents distributed by the national, state, territory or local government food safety authority • Australia New Zealand Food Standards Code • current organisational food safety programs, policies and procedures used for managing food safety. 		
HLTAID011 Provide first aid	<p>Additional resources must include:</p> <ul style="list-style-type: none"> <input type="checkbox"/> Assessment resources must include: <input type="checkbox"/> adult and infant resuscitation manikins in line with ARC Guidelines for the purpose of assessment of CPR procedures <input type="checkbox"/> adrenaline auto-injector training device <input type="checkbox"/> AED training device <input type="checkbox"/> placebo bronchodilator and spacer device <input type="checkbox"/> roller bandages <input type="checkbox"/> triangular bandages <input type="checkbox"/> workplace First Aid kit <input type="checkbox"/> workplace injury, trauma and/or illness record, or other appropriate workplace incident report form for written reports <input type="checkbox"/> wound dressings 		

SCHOOL DECLARATION

I confirm that we have all the equipment and facilities required to deliver our chosen units of competency for this qualification.

☐ YES ☐ NO

Trainer name:

Trainer signature:

Date:

RTO APPROVAL SIGN OFF

After reviewing the checklist for each unit being delivered, does the school have the required facilities and equipment to assess the units chosen?

☐ YES ☐ NO

**If no, actions to be taken:*

Name:

Signature:

Date: