



**Australian Government**

# **SITHCCC001 Use food preparation equipment**

**Release: 1**

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## Modification History

Not applicable.

## Application

This unit describes the performance outcomes, skills and knowledge required to safely use commercial kitchen equipment to prepare a range of different food types.

The unit applies to operational personnel responsible for general food preparation tasks in hospitality and catering organisations.

It applies to individuals who work with very little independence and under close supervision. They follow predefined organisational procedures and report any discrepancies to a higher level staff member for action.

No occupational licensing, certification or specific legislative requirements apply to this unit at the time of publication.

## Pre-requisite Unit

SITXFSA001 Use hygienic practices for food safety

## Competency Field

Commercial Cookery and Catering

## Unit Sector

Hospitality

## Elements and Performance Criteria

### ELEMENTS

Elements describe the essential outcomes.

1. Select food preparation equipment.

2. Use equipment to prepare food.

### PERFORMANCE CRITERIA

Performance criteria describe the performance needed to demonstrate achievement of the element.

1.1 Confirm food preparation requirements from recipes, lists and other workplace information.

1.2. Identify and select knives and other routine and specialised equipment suited to the food preparation task.

1.3. Confirm cleanliness of equipment before use.

2.1. Assemble and use equipment safely and hygienically according to manufacturer instructions.

- 2.2. Prepare food items using suitable knives to make precision cuts.
3. Clean and maintain food preparation equipment.
- 3.1. Maintain equipment cleanliness using appropriate cleaning agents.
- 3.2. Use energy, water and other resources efficiently to reduce negative environmental impacts.
- 3.3. Maintain the condition of equipment and make minor adjustments as required within scope of responsibility.
- 3.4. Identify and report on unsafe or faulty equipment or rectify according to level of individual responsibility.

## Foundation Skills

Foundation skills essential to performance in this unit, but not explicit in the performance criteria are listed here, along with a brief context statement.

SKILLS	DESCRIPTION
Reading skills to:	<ul style="list-style-type: none"><li>locate information in lists and standard recipes in order to determine food preparation requirements</li><li>interpret manufacturer instructions for equipment used in a commercial cookery context.</li></ul>
Numeracy skills to:	<ul style="list-style-type: none"><li>measure and use familiar quantities of cleaning agents on food preparation equipment</li><li>work with numerical features of equipment to weigh and measure ingredients.</li></ul>
Learning skills to:	<ul style="list-style-type: none"><li>locate key information in manufacturer specifications.</li></ul>
Planning and organising skills to:	<ul style="list-style-type: none"><li>efficiently sequence food preparation tasks.</li></ul>
Technology skills to:	<ul style="list-style-type: none"><li>use food preparation equipment.</li></ul>

## Unit Mapping Information

SITHCCC101 Use food preparation equipment

## Links

Companion Volume implementation guides are found in VETNet - <https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=68c40a93-e51d-4e0f-bc06-899dff092694>

