



**Australian Government**

# **SITHCCC003 Prepare and present sandwiches**

**Release: 1**

# SITHCCC003 Prepare and present sandwiches

## Modification History

Not applicable.

## Application

This unit describes the performance outcomes, skills and knowledge required to prepare and present a variety of sandwiches in a hospitality or catering organisation, such as cafes, kiosks, canteens and cafeterias, or to organisations where catering forms only a small part of the business.

The unit applies to operational personnel who make pre-prepared and on demand sandwiches according to customer requests. Sandwiches may be classical or modern, hot or cold, of varying cultural and ethnic origins and use a variety of fillings and types of bread.

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

### PERFORMANCE CRITERIA

Elements describe the essential outcomes.

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

1. Select ingredients.

1.1. Confirm sandwich requirements, based on standard recipes and customer requests.

1.2. Identify and select bread types and fillings taking account of quality, freshness and stock rotation requirements.

1.3. Check perishable supplies for spoilage or contamination prior to

preparation.

2. Make sandwiches.
  - 2.1. Use safe food-handling practices to hygienically prepare sandwiches based on requirements.
  - 2.2. Cut ingredients and completed sandwiches to ensure uniformity of presentation.
  - 2.3. Combine ingredients appropriately based on flavour combinations, customer preference and standard recipes.
  - 2.4. Use toasting and heating equipment safely, as required.
  - 2.5. Make sandwiches in a logical and sequential manner while minimising waste.
3. Present and store sandwiches.
  - 3.1. Present sandwiches on appropriate service-ware.
  - 3.2. Add suitable garnishes, as required.
  - 3.3. Visually evaluate dish and *adjust presentation*.
  - 3.4. Store sandwiches in appropriate *environmental conditions*.
  - 3.5. Clean work area, and dispose of or store surplus and re-usable by-products according to workplace procedures, environmental considerations, and cost-reduction initiatives.

## 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>• read and interpret standard recipes for customer sandwich requests</li><li>• locate and read date codes and rotation labels on food products.</li></ul>
Oral communication skills to:	<ul style="list-style-type: none"><li>• listen to customer requests, asking questions where necessary to clarify</li><li>• provide simple face-to-face explanations to customers about sandwich range.</li></ul>
Numeracy skills to:	<ul style="list-style-type: none"><li>• count portions</li><li>• use features of heating equipment.</li></ul>
Problem-solving skills to:	<ul style="list-style-type: none"><li>• evaluate quality of sandwich ingredients and finished items and make adjustments to ensure a quality product</li><li>• adjust appearance of food products according to identified deficiencies.</li></ul>
Self-management skills to:	<ul style="list-style-type: none"><li>• manage own speed, timing and productivity.</li></ul>

## Range of Conditions

Specifies different work environments and conditions that may affect performance. Essential operating conditions that may be present (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) are included.

Range is restricted to essential operating conditions and any other variables essential to the work environment.

***Adjusting presentation*** must involve consideration of:

- accompaniments and garnishes that maximise visual appeal:
  - balance
  - colour
  - contrast
- plating food for practicality of:
  - customer consumption
  - service
- wiping drips and spills.

***Environmental conditions*** must ensure appropriate:

- atmosphere
- humidity
- light
- packaging
- temperature
- use of containers
- ventilation.

## Unit Mapping Information

SITHCCC103 Prepare sandwiches

## Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=68c40a93-e51d-4e0f-bc06-899dff092694>