



**Australian Government**

# **Assessment Requirements for SITHCCC021 Prepare specialised food items**

**Release: 1**

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## Modification History

Not applicable.

## Performance Evidence

Evidence of the ability to complete tasks outlined in elements and performance criteria of this unit in the context of the job role, and:

- apply specialised cookery methods to prepare six different dishes that make use of specialised food items and specialised preparation techniques
- use appropriate specialised methods when preparing selected dishes above
- prepare above specialised items for customers:
  - within commercial time constraints and deadlines
  - reflecting required quantities to be produced
  - following procedures for portion control and food safety practices when handling and storing one or more specialised food items
  - responding to special customer requests and dietary requirements.

## Knowledge Evidence

Demonstrated knowledge required to complete the tasks outlined in elements and performance criteria of this unit:

- culinary terms and trade names for ingredients used in the relevant specialised area
- contents of stock date codes and rotation labels
- characteristics of relevant specialised items:
  - appearance and presentation
  - freshness and other quality indicators
  - historical and cultural derivations
  - molecular modifications
  - nutritional value
  - service style
  - taste
  - texture
- food safety practices for handling and storing one or more specialised food items
- main types and culinary characteristics of specialised food items used in contemporary cooking:
  - aquatic plants and seaweeds
  - aromatics, flavourings, spices and herbs

- bush foods and native Australian ingredients
- commodities from ethnic cuisines and cultural traditions
- fruits, vegetables, flowers and salad items
- fungi
- meats, poultry and game other than lamb, beef, pork and chicken
- offal and specialist meat products
- preserves, condiments and accompaniments
- seeds and nuts
- specialist cheeses and dairy products
- unusual fish, shellfish and other foods from salt or fresh water
- main types of preparation and cookery methods for the relevant specialised items:
  - cooking on salt
  - earth oven cooking
  - hanging of meat, poultry and game
  - marinating and coating
  - molecular gastronomy
  - preserving:
    - drying
    - salting
    - pickling
    - smoking
  - tenderising
  - sous vide
- mise en place requirements for specialised food items
- appropriate environmental conditions for storing products to:
  - ensure food safety
  - optimise shelf life
- safe operational practices using essential functions and features of equipment used to produce specialised dishes.

## Assessment Conditions

Skills must be demonstrated in an operational commercial kitchen. This can be:

- an industry workplace
- a simulated industry environment, such as a training kitchen servicing customers.

Assessment must ensure access to:

- fixtures and large equipment:
  - commercial:
    - blenders and food mills

- food processors
- planetary mixers
- commercial dishwasher
- commercial grade work benches (1.5 m/person)
- commercial ovens with trays (one per two persons)
- commercial refrigeration facilities:
  - cool room
  - freezer
  - fridge
- deep-fryer
- designated storage areas for dry goods and perishables
- double sink
- gas, electric or induction stove tops (two burners per person)
- hot plate or griddle
- marble bench or slab
- microwave
- salamander or other form of griller (one per four persons)
- storage facilities:
  - shelving
  - trays
- slicer
- steamers
- small equipment:
  - baking sheets and trays
  - beaters
  - cake tins with:
    - fixed base in a range of shapes
    - loose bottom
  - containers for hot and cold food
  - cutting boards
  - food handler gloves
  - graters
  - juicers
  - knife sharpening equipment
  - sharpening steels and stones
  - knives:
    - butcher and boning knives
    - bread knives
    - carving knives
    - filleting knives

- large serrated cake knives
- palette knives
- utility knives
- measurers:
  - metric calibrated measuring jugs
  - measuring spoons
  - portion control scoops
- meat:
  - bats
  - cleavers
  - hooks
  - thermometers
  - mincers
  - saws
- mortar and pestle
- moulds and forms
- mouli
- oven mitts
- piping bags and attachments
- poachers
- range of pans and pots for small and large production:
  - stainless steel, cast iron and non-stick fry pans
  - stock pots
- salad spinner
- scales:
  - 1 gram increments to 5kg
  - 10<sup>th</sup> of a gram increments
- scoops, skimmers and spiders
- service-ware:
  - platters, dishes, and bowls
  - cutlery and serving utensils
- sets of stainless steel bowls
- small utensils:
  - flour and drum sieves
  - peelers, corers and slicers
  - strainers and chinois
  - scrapers
  - spatulas
  - pastry brush
  - tongs and serving utensils

- whisks:
  - fine stainless steel wire
  - coarse stainless steel wire
- sous vide cooker
- spoons:
  - large plain and slotted metal spoons
  - ladles in a variety of sizes
  - serving spoons
  - wooden spoons
- steamers
- temperature probes
- thermometers
- vacuum sealer or cryovac machine
- cleaning materials and equipment:
  - 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 antiseptic liquid soap dispenser for hand washing
  - sponges, brushes and scourers
  - tea towels
- organisational specifications:
  - equipment manufacturer instructions
  - current commercial stock control procedures and documentation for ordering, monitoring and maintaining stock
  - mise en place lists, menus, standard recipes, and recipes for specialised food items
  - ordering and docketing paperwork
  - food safety plan
  - guidelines relating to food disposal, storage and presentation requirements
  - safety data sheets (SDS) for cleaning agents and chemicals
- diverse and comprehensive range of perishable food supplies for commercial cookery or catering operations
- industry-realistic ratios of kitchen staff to customers; these can be:
  - staff and customers in an industry workplace during the assessment process; or
  - individuals who participate in role plays or simulated activities, set up for the purpose of assessment, in a simulated industry environment operated within a training organisation.

Assessors must satisfy the Standards for Registered Training Organisations' requirements for assessors; and:

- have achieved the Certificate III in Commercial Cookery or Certificate IV in Commercial Cookery to assess this unit as part of a Certificate III in Commercial Cookery or Certificate IV in Commercial Cookery qualification; and
- have worked in industry for at least three years where they have applied the skills and knowledge of this unit of competency.

## **Links**

Companion Volume implementation guides are found in VETNet -

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