



Australian Government

Department of Education, Employment and Workplace Relations

SITHCCC024B Select, prepare and serve specialised cuisines

Revision Number: 1

SITHCCC024B Select, prepare and serve specialised cuisines

Modification History

Not applicable.

Unit Descriptor

Unit descriptor

This unit describes the performance outcomes, skills and knowledge required to plan, prepare and present a range of menu items within specialised cuisines. It covers the preparation and service of a range of specialised items offered by enterprises that specialise in a particular cuisine style which may include ethnic cuisines, classical and contemporary, national and regional, as well as sub-specialities and cuisine styles such as vegetarian cuisines, and those under religious or cultural sanction.

Specialised Asian cuisines are covered in separate units in the Asian Cookery field.

This unit covers cooking at an advanced and specialised level within a particular cuisine style, using a variety of standard food items, food items specific to that cuisine, and related techniques and equipment. The focus may be on a single cuisine or a combination of aspects of different cuisines or styles according to interest or need.

No licensing, legislative, regulatory or certification requirements apply to this unit at the time of endorsement.

Application of the Unit

Application of the unit This unit applies to those working in hospitality and catering enterprises where specialised cuisines are prepared and served, such as restaurants, hotels and other catering operations. Those undertaking this would usually be cooks and chefs with advanced skills. The unit may be applied with other relevant cookery skills to a specialised cuisine context such as an ethnic or specialist restaurant.

Licensing/Regulatory Information

Not applicable.

Pre-Requisites

Prerequisite units This unit must be assessed after the following prerequisite units:
SITHCCC001B Organise and prepare food
SITHCCC002A Present food
SITHCCC005A Use basic methods of cookery
SITXOHS002A Follow workplace hygiene procedures.

Employability Skills Information

Employability skills The required outcomes described in this unit of competency contain applicable facets of employability skills. The Employability Skills Summary of the qualification in which this unit is packaged will assist in identifying employability skills requirements.

Elements and Performance Criteria Pre-Content

Elements describe the essential outcomes of a unit of competency.

Performance criteria describe the required performance needed to demonstrate achievement of the element. Where ***bold italicised*** text is used, further information is detailed in the required skills and knowledge and/or the range statement. Assessment of performance is to be consistent with the evidence guide.

Elements and Performance Criteria

ELEMENT

PERFORMANCE CRITERIA

- | | | |
|---|---|--|
| 1 | Plan specialised cuisine. | <ul style="list-style-type: none"> 1.1 Plan authentic menus and menu items for a specialised cuisine to meet enterprise and customer requirements and achieve an appropriate balance. 1.2 Take into account seasonal and general availability when developing menus and choosing menu items. 1.3 Price menu items to achieve satisfactory profit levels and satisfy enterprise requirements. 1.4 Develop <i>promotional strategies</i> to focus on menu items within a specialised cuisine. 1.5 Plan <i>decor and setting</i> according to specialised cuisine, cultural considerations and enterprise focus. |
| 2 | Select and purchase foods for menu items. | <ul style="list-style-type: none"> 2.1 Select menu items that are appropriate to the cuisine style, taking into consideration quality, price, seasonal availability and enterprise requirements. 2.2 Source suitable suppliers of required <i>standard and specialised food items</i>. 2.3 Select suppliers according to range, quality, price and enterprise requirements. 2.4 Maximise profitability of menu items by negotiating purchase price of both one-off and regular purchases. 2.5 Purchase <i>standard and specialised food items</i> according to quality currently presented. 2.6 Minimise wastage through appropriate purchase and storage, taking into account any special requirements. |

ELEMENT	PERFORMANCE CRITERIA
3 Select and use equipment and techniques for preparation, cooking and service.	<p>3.1 Identify and use <i>specialised equipment</i> to produce authentic menu items.</p> <p>3.2 Use appropriate presentation methods and utensils, according to the style and requirements of the cuisine.</p> <p>3.3 Set and decorate tables according to cuisine and enterprise requirements.</p>
4 Prepare, cook and serve a range of menu items.	<p>4.1 Prepare and cook a range of authentic menu items, typical of a specialised cuisine, using <i>preparation</i>, cookery and service techniques in keeping with the cuisine style.</p> <p>4.2 Observe <i>steps, cultural requirements and major issues</i> in the preparation, cooking and service of specialised cuisines.</p> <p>4.3 Prepare <i>appropriate accompaniments</i> and garnishes required for specific menu items.</p> <p>4.4 Serve menu items in correct sequence, using appropriate accompaniments and garnishes.</p>
5 Implement safe and hygienic practices.	<p>5.1 Identify potential hygiene and safety problems and take appropriate preventative measures to eliminate risks in producing specialised cuisines.</p> <p>5.2 Store foods according to health regulations and product and enterprise requirements.</p>

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

This section describes the essential skills and knowledge and their level, required for this unit.

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

- negotiation skills to purchase products at cost-effective prices
- advanced preparation and cooking techniques used in a specialised cuisine
- safe work practices
- problem-solving skills to deal with breakdowns in systems or equipment
- literacy skills to research specialised ingredients and cuisines
- numeracy skills to calculate effective cost price and quantities of commodities and specialised ingredients.

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

- cultural and historical background to the relevant cuisines, including traditional settings, festivals, ingredients, regional variations, religious and cultural customs, traditions and sanctions
- effects of methods of preparation and cooking on the flavour and appearance of menu items in a specialised cuisine
- culinary terms used to describe specialised menu items and equipment
- principles and practices of hygiene.

Evidence Guide

EVIDENCE GUIDE

The evidence guide provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge, the range statement and the Assessment Guidelines for this Training Package.

Critical aspects for assessment and evidence required to demonstrate competency

Evidence of the following is essential:

- detailed understanding of the cultural dimensions of a specialised cuisine
- depending on the enterprise or context, the ability to prepare and present a range of authentic menu items within a cuisine style, covering varying categories of food such as snacks, appetisers, main courses, palate fresheners, desserts and drinks

EVIDENCE GUIDE

- preparation of menu items for customers within typical workplace time constraints.

Context of and specific resources for assessment

Assessment must ensure:

- use of a wide range of suitable ingredients for making a variety of menu items within a specialised cuisine
- demonstration of skills on more than one occasion within a fully equipped operational commercial kitchen, including industry-current and any specialised equipment as defined in the Assessment Guidelines
- access to specialised equipment suited to the cuisine being prepared
- industry-realistic ratios of kitchen staff to customers.

Methods of assessment

A range of assessment methods should be used to assess practical skills and knowledge. The following examples are appropriate for this unit:

- direct observation of the candidate preparing and cooking food items for a specialised cuisine
- sampling of food items prepared by the candidate
- case studies to plan and prepare items from a specialised cuisine to meet particular needs
- written or oral questions to test knowledge of menu items in a specialised cuisine
- review of portfolios of evidence and third-party workplace reports of on-the-job performance by the candidate.

Holistic assessment with other units relevant to the industry sector, workplace and job role is recommended, for example:

- SITHCCC023B Select, prepare and serve specialised food items
- SITHCCCC029A Prepare foods according to dietary and cultural needs.

EVIDENCE GUIDE

Assessing employability skills Employability skills are integral to effective performance in the workplace and are broadly consistent across industry sectors. How these skills are applied varies between occupations and qualifications due to the different work functions and contexts.

Employability skills embedded in this unit should be assessed holistically with other relevant units that make up the skill set or qualification and in the context of the job role.

Range Statement

RANGE STATEMENT

The range statement relates to the unit of competency as a whole. It allows for different work environments and situations that may affect performance. Bold italicised wording in the performance criteria is detailed below.

Promotional strategies may include:

- menus
- specials lists
- blackboards
- flyers and pamphlets
- media releases
- internet.

Decor and setting may include:

- furnishings and fittings
- colour schemes
- lighting
- decorations
- music and entertainment
- display of artworks.

RANGE STATEMENT

Standard and specialised food items required to produce authentic dishes may include:

- meats, poultry and game
- offal and specialist meat products
- fish, shellfish and other foods from salt or fresh water
- aromatics, flavourings, spices, spice mixes and herbs
- garnishes
- seeds and nuts
- grains, rice and pulses
- fungi
- preserves, condiments and accompaniments
- specialised commodities for ethnic cuisines
- fruits, vegetables, flowers and salad items
- aquatic plants, such as seaweeds
- specialist cheeses and dairy products
- sweeteners such as palm sugar, honey and glucose
- fats and oils
- bush foods and native Australian ingredients.

Specialised equipment may include:

- utensils for preparation, cooking, presentation, service and eating
- ovens such as tandoori, wood-fired and earth
- smoking equipment
- finger bowls
- napkins.

Preparation methods may include use of:

- marinades and marinating
- combination of spices and other ingredients, providing authentic flavourings, colours and textures
- hanging and dressing of meat, poultry and game
- preserving, including drying, salting, pickling and smoking
- techniques such as cooking in salt, leaves, paper and bark.

RANGE STATEMENT

Steps, cultural requirements and major issues may include:

- prohibitions, sanctions and requirements related to food items, including food types, combinations, origins, handling, preparation, cooking and serving
- consideration of required rituals related to slaughter and preparation
- cultural considerations such as combinations of foods, serving sequence and choices
- required temperatures for different food items
- table height, orientation and seating
- table decorations and setting
- special feast, national and other celebratory days.

Appropriate accompaniments may include:

- sauces and dressings
- condiments
- breads
- drinks
- staples such as rice, couscous and noodles.

Unit Sector(s)

Sector

Hospitality

Competency field

Competency field

Commercial Cookery and Catering