Australian Government

Department of Education, Employment and Workplace Relations

SITHCCC033A Apply catering control principles

Release: 1

INDUSTRY SKILLS COUNCILS
Creating Australia's Future

SITHCCC033A Apply catering control principles

Modification History

Not applicable.

Unit Descriptor

This unit describes the performance outcomes, skills and knowledge required to apply cost control principles to the ordering, storage and processing of food to minimise wastage.
Cost control procedures are the processes and procedures implemented at an operational level that result in the control of costs, energy usage, materials and time.
No licensing, legislative, regulatory or certification requirements apply to this unit at the time of endorsement.

Application of the Unit

This unit applies to all operations where food and related services are provided, such as restaurants, educational institutions, health establishments, defence forces, cafeterias, kiosks, cafes, residential catering, in-flight and other transport catering, events catering and private catering.

Licensing/Regulatory Information

Refer to Unit Descriptor

Pre-Requisites

This unit must be assessed after the following prerequisite units:
SITHCCC005A Use basic methods of cookery
SITHCCC016A Develop cost-effective menus.

Employability Skills Information

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

Elements and Performance Criteria

Element		Performance Criteria	
1	Identify procedures to reduce wastage.	1.1	Identify appropriate **procedures for reducing wastage** during ordering, storage and processing of food.
		1.2	Identify appropriate security measures to reduce loss.
2	Carry out cost control procedures.	2.1	Carry out portion control effectively using calibrated equipment where appropriate.
		2.2	Follow recipes accurately to avoid wastage.
		2.3	Order suitable quantities of stock to avoid over or under-ordering.
		2.4	Rotate and document stock accurately.
		2.5	Store food correctly and securely to minimise contamination, wastage, loss and theft.
3	Minimise waste.	3.1	Use **reusable by-products** of food preparation and cooking effectively where appropriate.
		3.2	Use **recyclable products** and dispose of them in an environmentally appropriate way.
		3.3	Dispose of non-recyclable products according to OHS requirements and relevant regulations, and in an environmentally appropriate way.

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:

preparation and cooking, stock control and storage procedures that assist waste minimisation and environmental sustainability

problem-solving skills to deal with options to minimise contamination and waste, increase yield and improve security

literacy skills to read recipes, menus, instructions and orders

numeracy skills to calculate costs of menu items, commodities, portioning and yield analysis.

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

role of the kitchen as a profit centre within an overall business

links between hygiene, food safety, waste minimisation and environmental sustainability.

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:
	ability to use portion control, stock control and other waste reduction measures effectively
	ability to use the food safety program effectively to minimise food contamination and spoilage
	ability to minimise wastage and manage waste productively, including recycling systems
	production of portion-controlled menu items.
Context of and specific resources for assessment	Assessment must ensure:
	demonstration of skills within a fully equipped commercial kitchen using authentic ingredients and food items, as defined in the Assessment Guidelines.

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:
	evaluation of amount of products used by the candidate across a period of operation
	review of reports prepared by the candidate detailing ways in which waste was minimised during a service period
	written or oral questions to test knowledge of waste minimisation and control systems
	review of stock control and portion control documentation prepared by the candidate
	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.
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.

Service Skills Australia

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.

Procedures for reducing wastage must include:	portion control
	ordering to specifications
	stock rotation
	using appropriate equipment
	appropriate storage
	using standard recipe cards
	following a food safety risk management program.
Reusable by-products may include:	meat and fish offcuts
	bones and trimmings
	vegetable peelings and offcuts.
Recyclable products may include:	glass bottles and jars
	plastics
	paper and cardboard
	tin or aluminium containers
	vegetable matter.

Unit Sector(s)

Hospitality

Competency field

Commercial Cookery and Catering