



Australian Government

Department of Education, Employment and Workplace Relations

SITTOP005A Provide camp site catering

Revision Number: 1

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Modification History

Not applicable.

Unit Descriptor

Unit descriptor

This unit describes the performance outcomes, skills and knowledge required to provide catering for tour customers in a camp site environment. It requires the ability to plan menus and ensure that food is stored, prepared and served in a safe and hygienic manner.

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 tour operators who operate tours involving the provision of meals at temporary or semi-permanent camp sites, picnic areas and rest sites. Camp site catering may be provided for a day tour or on tours that involve one or more overnight stays. Personnel who operate with some level of autonomy or under limited supervision and guidance from others are responsible for providing camp site catering. This function is undertaken by people such as owner-operators of a tour operating business, camp site cooks, tour guides and driver guides.

Licensing/Regulatory Information

Not applicable.

Pre-Requisites

Prerequisite units

This unit must be assessed after the following prerequisite units:
 SITXFSA001A Implement food safety procedures
 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 camp site menus. | 1.1 | Plan menus so that they are nutritionally balanced and take account of <i>touring and customer factors</i> . |
| | | 1.2 | Select the type of food from the full range of options available. |
| | | 1.3 | Identify any special requests and ensure that <i>special meals</i> can be prepared for those customers with special |

ELEMENT	PERFORMANCE CRITERIA
	dietary requirements.
	1.4 Identify any <i>food safety hazards</i> involved in storing, preparing and serving planned meals, assess risks and take action to eliminate or minimise them.
2 Store and maintain camp site food and beverages.	2.1 Select and correctly use appropriate <i>storage equipment</i> .
	2.2 Store all <i>food and beverage</i> items safely and hygienically, according to particular requirements.
	2.3 Monitor the quality of food and beverages throughout the tour and make any required adjustments to storage.
3 Prepare and serve meals.	3.1 Check and clean food preparation equipment as required.
	3.2 Treat water, if required, to ensure suitability for human consumption.
	3.3 Use a range of <i>food preparation techniques</i> and ensure that food is prepared in a safe and hygienic manner.
	3.4 Use a range of <i>cooking methods</i> to prepare the required meals.
	3.5 Prepare meals for customers at the appropriate times and within accepted timeframes.
	3.6 Serve food to customers according to individual preferences and with regard to safe hygiene practices.
4 Clear and clean catering equipment.	4.1 Clear and clean utensils and equipment in a safe, hygienic and environmentally-sound manner.
	4.2 Remove all rubbish from the site where disposal facilities are not available and store remaining foodstuffs safely and hygienically.

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:

- general food preparation and cooking techniques that are commonly used in a camp site environment
- numeracy skills to calculate appropriate numbers of meals and proportions of ingredients
- literacy skills to read cooking and storage instructions provided by the food manufacturer and passenger profiles, which include special dietary requests.

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

- the general principles of nutrition in relation to providing a balanced diet for customers
- the key features and operation of common camp site catering equipment
- thorough understanding of food safety issues that specifically relate to camp site catering
- correct and environmentally sound disposal methods for camp site catering waste.

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 in this unit

Evidence of the following is essential:

- ability to safely and hygienically prepare food in a camp site environment for touring customers using a range of common preparation and cooking techniques
- knowledge of food safety issues, especially as they relate to off-site catering
- knowledge of general nutritional principles and the range of food options available for camp site catering
- setting up, operating and breaking down camp site catering equipment and preparing and serving meals within typical workplace or touring time constraints.

EVIDENCE GUIDE

Context of and specific resources for assessment

Assessment must ensure:

- demonstration of skills within a camp site environment
- access to the full range of catering equipment and supplies used for preparing and providing camp site meals
- involvement of appropriate numbers of people to be fed to reflect local industry needs and product profile.

Methods of assessment

A range of assessment methods should be used to assess the practical skills and knowledge required to set up and operate a camp site catering facility and provide meals.

The following examples are appropriate for this unit:

- direct observation of the candidate safely setting up, operating and breaking down a camp site catering facility as well as preparing and serving meals
- evaluation of feedback from those fed by the candidate
- review of menu plans and checklists prepared or completed by the candidate
- review of post-tour catering reports completed by the candidate
- written and oral questioning or interview to test knowledge of OHS and food safety issues, and regulations and requirements pertaining to the preparation of food at a camp site
- 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:

- SITTTOP002A Load touring equipment and conduct pre-departure checks
- SITTTOP004B Set up and operate a camp site
- SITTTOP006B Operate tours in a remote area.

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.

Touring and customer factors that must be considered are:

- budget
- duration of trip
- number of passengers
- climate
- special dietary requirements
- facilities and equipment available for cooking
- availability of supplies.

Special meals may involve:

- providing vegetarian meals
- catering for those with food allergies
- catering for those with cultural dietary requirements.

Food safety hazards may include:

- no access to refrigeration or appropriate cooling facilities for perishable goods
- minimal or no facilities to properly wash perishable foodstuffs, and cooking and storage equipment
- contaminated water supplies.

