



**Australian Government**

# **SITHCCC304 Produce and serve food for buffets**

**Release 1**

## SITHCCC304 Produce and serve food for buffets

### Modification History

The version details of this endorsed unit of competency set are in the table below. The latest information is at the top.

Version	Comments
1.0	<p>N</p> <p>Replaces but is not equivalent to SITHCCC015A Plan and prepare food for buffets. Title changed to better reflect the intent and content of the unit. There was confused intent with and duplication across the two units</p> <p>SITHCCC015A Plan and prepare food for buffets, and SITHCCC019A Plan, prepare and display a buffet. This unit now only covers preparing and serving food for buffets. Element 3 Prepare and produce desserts for buffets removed. Desserts covered by range statement. Three prerequisite units removed, SITXFSA101 Use hygienic practices for food safety retained as prerequisite.</p>

### Unit Descriptor

This unit describes the performance outcomes, skills and knowledge required to produce and present foods for buffets. It requires the ability to cook buffet foods and to present, serve and replenish them throughout the service period.

It does not include the overall design, planning and display of buffets which is covered by the unit SITHKOP401 Plan and display buffets.

### Application of the Unit

This unit applies to all hospitality and catering organisations which prepare and serve buffet food including restaurants, hotels, clubs, event and function venues.

It applies to cooks who usually work under the guidance of more senior chefs.

### Licensing/Regulatory Information

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

## Pre-Requisites

This unit must be assessed after the following prerequisite unit:	
SITXFSA101	Use hygienic practices for food safety

## Employability Skills Information

This unit contains employability skills.

## Elements and Performance Criteria Pre-Content

### Elements and Performance Criteria

Elements describe the essential outcomes of a unit of competency. Performance criteria describe the performance needed to demonstrate achievement of the element. Where bold italicised text is used, further information is detailed in the required skills and knowledge section and the range statement. Assessment of performance is to be consistent with the evidence guide.

1. Select ingredients.
  - 1.1 Confirm ***food production requirements*** from food preparation list and standard recipes.
  - 1.2 Calculate the required quantities of ***buffet*** food and ingredients according to expected customer traffic.
  - 1.3 Identify and select ingredients from stores according to recipe, quality, freshness and stock rotation requirements.
2. Produce and present foods for buffets.
  - 2.1 Use appropriate cookery methods and standard recipes to prepare ***foods for buffets***.
  - 2.2 ***Glaze buffet items*** to acceptable organisational standards.
  - 2.3 Produce sauces and garnishes suitable for buffet food items.
  - 2.4 Produce or obtain appropriate buffet ***showpieces and decorations***.
  - 2.5 Use organisational buffet display plans to determine the layout of buffet.
  - 2.6 Arrange and present food items attractively without drips or spills to maximise appeal.
  - 2.7 Display hot and cold buffet food in appropriate serveware at a safe temperature to avoid food hazards.
3. Serve, replenish and store buffet foods.
  - 3.1 ***Serve food*** according to organisational standards.
  - 3.2 Follow organisational food safety procedures for displaying and serving hot and cold buffet foods to avoid food contamination.
  - 3.3 Use portion control to minimise wastage and maximise profit.
  - 3.4 Replenish buffet items throughout the service period to meet customer traffic requirements.
  - 3.5 Store buffet items in appropriate ***environmental conditions*** before and after the buffet service period.

## Required Skills and Knowledge

This section describes the skills and knowledge required for this unit.

### Required skills

- initiative and enterprise skills to minimise wastage
- literacy skills to:
  - read and comprehend food preparation lists, standard recipes, date code and stock rotation labels
  - write notes on recipe requirements and calculations
- numeracy skills to:
  - calculate required quantities of buffet food for expected customer traffic
  - weigh and measure ingredients for bulk food preparation
  - calculate temperatures for the safe display of food items
- planning and organising skills to efficiently sequence the stages of food preparation and production
- problem-solving skills to:
  - recognise potential food safety hazards and make adjustments to avoid any issues
  - recognise shortages of food for customer traffic and replenish buffet items
- self-management skills to manage own speed, timing and productivity
- technology skills to use buffet serviceware for the display of hot and cold foods.

### Required knowledge

- culinary terms and trade names for:
  - ingredients commonly used to produce buffet items
  - a variety of classical and contemporary buffet items
- suitable types of foods and dishes for buffets and their characteristics:
  - appropriate conditions and temperatures for display and service to maintain optimum quality and food safety
  - effects of displaying items on their nutritional value
  - appropriate portions
- mise en place requirements for producing and presenting foods for buffets
- presentation techniques for food items that make up a buffet
- full contents of the organisational food safety procedures for displaying and serving hot and cold buffet foods
- organisational standards for:
  - serving buffet foods
  - portion sizing
- storage of ingredients and buffet food items:
  - correct environmental conditions to ensure food safety
  - appropriate methods to optimise shelf life.



## Evidence Guide

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

### Overview of assessment

#### Critical aspects for assessment and evidence required to demonstrate competency in this unit

Evidence of the ability to:

- cook a variety of buffet foods according to standard recipes and present, serve and replenish them throughout multiple buffet service periods
- produce a quantity of buffet dishes and items that are consistent in quality, size, shape and appearance for each buffet service period
- integrate knowledge of:
  - suitable types of foods and dishes for buffets
  - food safety procedures for displaying and serving hot and cold buffet foods
  - appropriate portion sizes for buffet items
- produce buffet foods within commercial time constraints.

#### Context of and specific resources for assessment

Assessment must ensure use of:

- an operational commercial kitchen with the fixtures, large and small equipment and workplace documentation defined in the Assessment Guidelines; this can be a:
  - real industry workplace
  - simulated industry environment such as a training kitchen servicing customers
- industry-realistic ratios of kitchen staff to customers
- a buffet display and service area with specific equipment for buffet service including display crockery and chafing dishes
- food preparation lists and standard recipes
- a variety of commercial ingredients for buffet foods
- customers with whom the individual can interact when serving buffet dishes.

#### Method 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 individual producing food for buffets and serving portions of food to customers

- evaluation of the taste and visual appeal of buffet food items produced by the individual
- projects that allow assessment of the individual's ability to produce and serve buffet foods for an event, function or meeting within designated deadlines
- written or oral questioning to assess knowledge of culinary terms, suitable types of foods and dishes for buffets, presentation techniques and food safety procedures
- review of portfolios of evidence and third-party workplace reports of on-the-job performance by the individual.

**Guidance information for assessment**

The assessor should design integrated assessment activities to holistically assess this unit with other units relevant to the industry sector, workplace and job role, for example:

- BSBWOR202A Organise and complete daily work activities
- SITHPAT306 Produce desserts
- SITXCCS303 Provide service to customers
- SITXFSA201 Participate in safe food handling practices
- TLIE1005A Carry out basic workplace calculations.



## 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, if used in the performance criteria, is detailed below. Essential operating conditions that may be present with training and assessment (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) may also be included.

*Food production requirements* may include:

- deadlines
- portion control
- quantities to be produced
- special customer requests
- special dietary requirements
- standard recipes.

*Buffet* may be for:

- a venue:
  - indoor
  - outdoors
- breakfast
- dinner
- events
- functions
- lunch.

*Foods for buffets* may include:

- breads
- cheeses
- classical or contemporary recipes
- cold breakfast foods:
  - cereals
  - fruit
  - pastries
  - yoghurt
- foods selected to meet special dietary requirements
- glazed foods, galantines and forcemeats
- hot breakfast foods:
  - eggs
  - bacon
  - beans
  - sausages
  - tomatoes
- hot and cold dessert and pastry items
- meats
- poultry

- salads
  - seafood
  - selection of hot and cold dishes
  - smallgoods
  - themed foods.
- Glaze buffet items*** may involve:
- aspic
  - gelatine preparations.
- Showpieces and decorations*** may include:
- bread
  - candles
  - carved, moulded or assembled items
  - chocolate
  - decorated cakes and display cakes
  - edible or non-edible materials
  - floral arrangements
  - fruit and vegetable displays
  - glassware and serviceware
  - ice, fruit or vegetable, chocolate, salt or margarine carvings
  - special occasion cakes
  - special theme items
  - sugar
  - those:
    - designed and made by the chef
    - selected and purchased from external designers.
- To serve food*** may involve:
- carving meats
  - ladling sauces and gravies
  - slicing cakes
  - serving dessert accompaniments such as cream and ice cream.
- Environmental conditions*** relates to appropriate:
- atmosphere
  - humidity
  - light
  - packaging
  - temperature
  - use of containers
  - ventilation.

## **Unit Sector(s)**

Hospitality

## **Competency Field**

Commercial Cookery and Catering