



Australian Government

SITHCCC306 Handle and serve cheese

Release 1

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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	N Replaces but is not equivalent to SITHCCC021B Handle and serve cheese. Re-worked Elements, Performance Criteria, Required Skills and Knowledge to better articulate content. Any 'must' statements in Range moved to Required Knowledge and Critical aspects for assessment. References to purchasing and supplier negotiation removed.

Unit Descriptor

This unit describes the performance outcomes, skills and knowledge required to prepare and present cheese. This is underpinned by a comprehensive knowledge of cheese varieties.

Application of the Unit

This unit applies to hospitality and catering organisations where cheese is served as a menu course. Responsibility for cheese may rest with a range of individuals depending on the organisation. It may include cooks or senior food and beverage attendants.

Cheeses may include milk-based products from cows, sheep, goats or buffalo, or alternatives such as soy. They may be traditional, contemporary or specialist and may be locally produced or imported.

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.

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|--------------------------------|---|
| 1. Prepare cheese for service. | 1.1 Identify and select <i>cheeses</i> and cheese <i>types</i> from stores according to quality, freshness and stock rotation requirements. |
| | 1.2 Bring cheeses to room temperature before serving. |
| | 1.3 Create optimum conditions for particular cheeses and <i>service style</i> . |
| | 1.4 Prepare appropriate <i>garnishes and accompaniments</i> according to organisational standards. |
| | 1.5 Minimise waste in preparation of cheeses. |
| 2. Present and store cheese. | 2.1 Present cheese according to required <i>context</i> . |
| | 2.2 Add accompaniments and garnishes. |
| | 2.3 Visually evaluate dish and <i>adjust</i> presentation. |
| | 2.4 Minimise waste and use cheese leftovers productively. |
| | 2.5 Store cheeses in appropriate <i>environmental conditions</i> . |

Required Skills and Knowledge

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

Required skills

- initiative and organisation skills to minimise wastage
- literacy skills to read and interpret orders
- numeracy skills to calculate number of portions, portion size and numbers of accompaniments
- planning and organising skills to efficiently sequence the stages of food preparation and production
- problem-solving skills to evaluate quality of cheese and cheese presentation and make adjustments.

Required knowledge

- commodity knowledge of varieties of cheeses, including:
 - classification and characteristics
 - manufacturing methods, place of origin, and historical and cultural aspects
 - uses of various cheeses
 - appropriate garnishes and accompaniments for cheese
 - optimum conditions for serving cheese, including degree of ripeness and temperature
- nutritional knowledge, in particular the food value and composition of cheese
- culinary terms related to different cheeses commonly used in the industry
- hygiene requirements relating to possible bacterial spoilage in the preparation, storage and service of cheese.

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:

- demonstrate a detailed knowledge and understanding of the different classifications and characteristics of cheeses
- prepare and present cheeses with suitable garnishes and accompaniments
- integrate knowledge of:
 - food safety practices for handling and storing cheese.

Context of and specific resources for assessment

Assessment must ensure use of:

- a fully equipped food preparation area with appropriate equipment and serveware, as defined in the Assessment Guidelines
- cheeses of varying types.

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 preparing and presenting cheeses
- oral or written questioning about cheese types, origins and characteristics, required hygiene practices and suitable garnishes
- 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.

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.

Cheeses may include:

- blue
- cheddar
- eye
- fresh unripened
- hard
- stretched curd
- washed rind
- white mould.

Cheese ***types*** may include:

- commodity (mass produced)
- farmhouse
- farmhouse style
- low fat
- processed
- reduced fat
- rindless cheddar
- specialty.

Service style may be:

- cheese plates
- cheese trolley
- table service
- buffet presentation.

Garnishes and accompaniments for cheese may include:

- biscuits and crackers
- breads
- fresh and dried fruits
- herbs, edible leaves and flowers
- jellies
- nuts
- vegetables.

Contexts in which cheeses are served may include:

- as appetisers
- as entrees
- after main courses
- as part of the dessert course
- as cheese tastings
- as a stand-alone meal.

Adjustments may include:

- changing accompaniments and garnishes to maximise:

- balance
- colour
- contrast
- eye appeal
- taste
- changing plated food for practicality of:
 - customer consumption
 - service
- wiping drips or spills.
- humidity
- light
- packaging
- temperature
- use of containers
- ventilation.

Environmental conditions may include:

Unit Sector(s)

Hospitality

Competency Field

Commercial Cookery and Catering