



**Australian Government**

**Assessment Requirements for  
SITHCCC001 Use food preparation  
equipment**

**Release: 1**

# Assessment Requirements for SITHCCC001 Use food preparation equipment

## Modification History

Not applicable.

## Performance Evidence

Evidence of the ability to complete tasks outlined in elements and performance criteria of this unit in the context of the job role, and:

- safely and hygienically prepare food using each of the following fixed and hand-held commercial equipment:
  - blenders
  - food processors
  - graters
  - knife sharpening equipment:
    - sharpening steels and stones
  - knives:
    - butcher and boning
    - filleting
    - palette
  - mandolin slicers
  - measures
  - mouli
  - peelers, corers or slicers
  - planetary mixers
  - scales
  - thermometers
  - whisks: fine and coarse stainless steel wire
- use food preparation equipment to prepare each of the following food types:
  - fruit and vegetables
  - general food items:
    - batters
    - coatings
    - condiments and flavourings
    - garnishes
    - oils
    - sauces and marinades
  - meat

- poultry
- seafood
- make precision cuts on fruit and vegetables
- complete food preparation tasks within commercial time constraints.

## Knowledge Evidence

Demonstrated knowledge required to complete the tasks outlined in elements and performance criteria of this unit:

- meaning and role of mise en place in the process of preparing, cooking and presenting food
- essential features and functions of, and safe operating practices and maintenance requirements for, the following equipment used in food preparation:
  - commercial:
    - blenders
    - food processors
    - graters
    - mixers
  - knife sharpening equipment
  - sharpening steels and stones
  - knives:
    - butcher and boning
    - chef
    - filleting
    - palette
    - utility
    - vegetable
  - measures
  - peelers, corers, and slicers
  - scales
  - thermometers
  - whisks
- food safety practices for handling different food types
- cleaning practices and agents suitable to range of equipment in use
- precision cuts used in a commercial kitchen:
  - brunoise
  - chiffonnade
  - concasse
  - jardinière
  - julienne
  - macédoine

- mirepoix
- paysanne
- safe operational practices using essential functions and features of equipment used to prepare:
  - dairy products
  - dry goods
  - fruit
  - general food items:
    - batters
    - coatings
    - condiments and flavourings
    - garnishes
    - oils
    - sauces and marinades
  - meat
  - poultry
  - seafood
  - vegetables
- safe operational practices for maintenance and minor adjustments of equipment:
  - adjusting blades
  - oiling machines.

## Assessment Conditions

Skills must be demonstrated in an operational commercial kitchen. This can be:

- an industry workplace
- a simulated industry environment, such as a training kitchen servicing customers.

Assessment must ensure access to:

- fixtures and large equipment:
  - commercial grade work benches (1.5 m/person)
  - double sink
  - food processors
  - graters
  - griller
  - refrigeration unit with shelving
  - slicing machine
  - storage facilities
- small equipment:
  - assorted pots and pans

- blenders
- can opener
- containers for hot and cold food
- colanders
- cutting boards
- food handler gloves
- knife sharpening equipment:
  - sharpening steels and stones
- knives:
  - butchers and boning
  - chef
  - filleting
  - palette
  - utility
  - vegetable
- mandolin
- mouli
- planetary mixers
- scales
- small utensils:
  - peelers, corers and slicers
  - tongs
  - whisks
- stainless steel bowls
- thermometers
- cleaning materials and equipment:
  - cleaning cloths
  - commercial cleaning and sanitising agents and chemicals for cleaning commercial kitchens, equipment and food storage areas
  - dustpans and brooms
  - garbage bins and bags
  - hand towel dispenser and hand towels
  - mops and buckets
  - separate hand basin and antiseptic liquid soap dispenser for hand washing
  - sponges, brushes and scourers
  - tea towels
- organisational specifications:
  - equipment manufacturer instructions
  - mise en place lists and standard recipes
  - organisational food safety plan

- safety data sheets (SDS) for cleaning agents and chemicals
- variety of commercial ingredients used in food preparation specified in the performance evidence
- industry-realistic ratios of kitchen staff to customers.

Assessors must satisfy the Standards for Registered Training Organisations' requirements for assessors.

## **Links**

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=68c40a93-e51d-4e0f-bc06-899dff092694>