



**Australian Government**

# **Assessment Requirements for SITHCCC002 Prepare and present simple dishes**

**Release: 1**

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## 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:

- prepare six different simple dishes selecting one from each of the following categories of simple fresh and cooked dishes:
  - baked/roasted
  - deep-fried items
  - pasta and noodles
  - poached eggs
  - salads
  - sandwiches
- use each of the following applications at least once when preparing above simple dishes:
  - cleaning, peeling and slicing raw food
  - batters
  - coatings
  - garnishes
  - marinades
- use at least six different cookery methods from the following list when preparing above simple dishes:
  - baking
  - boiling
  - braising
  - deep and shallow frying
  - grilling
  - poaching
  - pressure cooking
  - steaming
- handle and prepare pre-prepared items requiring:
  - reconstituting
  - thawing
  - re-thermalising
- prepare each of the above simple dishes:

- within commercial time constraints and deadlines
- reflecting required quantities to be produced
- following procedures for portion control and food safety practices when handling, storing, preparing and serving different food types
- responding to special customer requests
- present simple prepared and pre-prepared food in line with organisational display and food safety requirements.

## Knowledge Evidence

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

- characteristics of the simple dishes described in the performance evidence
- basic cookery methods for simple dishes described in the performance evidence
- methods for presenting types of food described in the performance evidence
- food safety practices for preparing and storing ingredients and simple dishes:
  - appropriate environmental conditions to ensure food safety
  - correct processes for re-heating pre-prepared foods
  - appropriate methods to optimise shelf life
- safe operational practices using essential functions and features of equipment used to prepare simple dishes.

## 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)
  - commercial ovens with trays (one per two persons)
  - designated area for dry goods and perishables
  - double sink
  - gas, electric or induction stove tops (two burners per person)
  - food processors and mixers
  - fryers with baskets
  - grill
  - hotplate or griddle
  - microwave
  - refrigeration unit with shelving

- salamanders
- slicing machine
- small equipment:
  - assorted pots and pans
  - blenders
  - containers for hot and cold food
  - crockery
  - cutlery
  - cutting boards
  - food handler gloves
  - knife sharpening equipment
  - sharpening steels and stones
  - knives:
    - bread
    - chef
    - palette
    - utility
  - oven mitts
  - receptacles for presentation and display purposes
  - scales
  - scoops, skimmers and spiders
  - small utensils:
    - peelers, corers and slicers
    - tongs and serving utensils
  - 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
  - food safety plan

- guidelines relating to food disposal, storage and presentation requirements
- safety data sheets (SDS) for cleaning agents and chemicals
- variety of commercial ingredients used to prepare the dishes specified in the performance evidence
- industry-realistic ratios of kitchen staff to customers; these can be:
  - staff and customers in an industry workplace during the assessment process; or
  - individuals who participate in role plays or simulated activities, set up for the purpose of assessment, in a simulated industry environment operated within a training organisation.

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>