



Australian Government

SITHCCC002 Prepare and present simple dishes

Release: 1

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Modification History

Not applicable.

Application

This unit describes the performance outcomes, skills and knowledge required to prepare and present a limited range of simple menu items following standard recipes. While some cooking may be involved, there is no requirement to use the full range of basic cookery methods.

The unit applies to operational personnel in kitchens and catering facilities who require some cooking and food preparation skills, but who are not qualified cooks. It may apply to a hospitality or catering organisation, such as cafes, kiosks, canteens and cafeterias or to organisations where catering forms only a small part of the business operation. Dishes prepared are simple in nature, and may include fast food, takeaway food and items that have been prepared off site and need re-thermalising.

It applies to individuals who work with very little independence and under close supervision. They follow predefined organisational procedures and report any discrepancies to a higher level staff member for action.

No occupational licensing, certification or specific legislative requirements apply to this unit at the time of publication.

Pre-requisite Unit

SITXFSA001 Use hygienic practices for food safety

Competency Field

Commercial Cookery and Catering

Unit Sector

Hospitality

Elements and Performance Criteria

ELEMENTS

Elements describe the essential outcomes.

1. Prepare for service.

PERFORMANCE CRITERIA

Performance criteria describe the performance needed to demonstrate achievement of the element.

1.1.Review menu or product list and recipes to determine preparation requirements for *simple dishes*.

1.2.Check quantities and quality of food items and restock where

- necessary.
- 1.3. Complete food preparation prior to service.
2. Prepare food.
- 2.1. Select and use equipment safely and hygienically according to manufacturer instructions.
- 2.2. Use appropriate cookery methods for dishes.
- 2.3. Re-heat pre-prepared foods at correct temperature for required length of time.
- 2.4. Prepare dishes with appropriate speed and timing.
- 2.5. Use portion control to maximise profitability and minimise waste.
3. Present and store food in clean work area.
- 3.1. Present food according to organisational guidelines.
- 3.2. Display food in appropriate *environmental conditions*.
- 3.3. Clean work area, and dispose of or store surplus and re-usable by-products according to organisational procedures, environmental considerations, and cost-reduction initiatives.

Foundation Skills

Foundation skills essential to performance in this unit, but not explicit in the performance criteria are listed here, along with a brief context statement.

SKILLS	DESCRIPTION
Reading skills to:	<ul style="list-style-type: none"> read and interpret product information and organisational procedures regarding food preparation, display and storage requirements.
Writing skills to:	<ul style="list-style-type: none"> prepare food item restocking orders.
Numeracy skills to:	<ul style="list-style-type: none"> weigh and measure ingredients determine cooking times and temperatures.
Planning and organising skills to:	<ul style="list-style-type: none"> efficiently sequence the stages of food preparation.
Technology skills to:	<ul style="list-style-type: none"> use food preparation and cooking equipment.

Range of Conditions

Specifies different work environments and conditions that may affect performance. Essential operating conditions that may be present (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) are included.

Range is restricted to essential operating conditions and any other variables essential to the work environment.

Simple dishes must include:

- dishes prepared off site and re-thermalised
- dishes containing a small number of ingredients
- dishes that require singular or limited cooking and preparation techniques.

Environmental conditions must ensure appropriate:

- atmosphere
- humidity
- light
- packaging
- temperature
- use of containers
- ventilation.

Unit Mapping Information

SITHCCC102 Prepare simple dishes

Links

Companion Volume implementation guides are found in VETNet -

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