



Australian Government

**Assessment Requirements for
SITHCCC003 Prepare and present
sandwiches**

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:

- follow safe food handling practices when preparing at least one of each of the following hot or cold sandwiches within commercial time constraints:
 - club
 - filled rolls
 - focaccia
 - open
 - pullman
 - wraps
- use a variety of fillings and ingredients to prepare above sandwiches using each of the following breads at least once:
 - white, wholemeal, and grain
 - wraps
 - sourdough
 - flatbreads
- present sandwiches in line with organisational presentation requirements
- store sandwiches and ingredients to optimise shelf life in line with environmental conditions and food safety practices.

Knowledge Evidence

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

- culinary terms and trade names for the different types of sandwiches and breads specified in the performance evidence
- contents of stock date codes and rotation labels and their implication for food quality standards
- characteristics of different sandwiches specified in the performance evidence:
 - appearance and presentation
 - bread variations
 - classical and contemporary variations

- combinations of ingredients
- freshness and other quality indicators
- service style
- trends
- meaning and role of mise en place in the process of preparing sandwiches
- methods used in sandwich preparation:
 - cutting
 - garnishing
 - layering
 - moulding
 - portioning
 - spreading
- appropriate environmental conditions and methods for storing sandwiches to:
 - ensure food safety
 - optimise shelf life
- safe operational practices using essential functions and features of equipment used to produce sandwiches.

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:
 - burner
 - commercial grade work benches (1.5 m/person)
 - designated storage areas for dry goods and perishables
 - double sink
 - griller
 - refrigeration unit with shelving
 - salamanders
 - scales
 - slicing machine
- small equipment:
 - assorted pots and pans
 - can opener
 - containers for hot and cold food
 - colanders

- cutting boards
- food handler gloves
- knife sharpening equipment
- sharpening steels and stones
- knives:
 - bread
 - chef
 - palette
 - utility
- small utensils:
 - graters
 - peelers, corers and slicers
 - tongs and serving utensils
 - sandwich cutting guides
- packaging materials
- receptacles for presentation and display purposes
- 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
 - for presentation requirements
 - 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
- variety of commercial ingredients for preparing sandwiches
- 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>