



**Australian Government**

# **Assessment Requirements for SITHCCC005 Prepare dishes using basic methods of cookery**

**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 standard recipes for dishes that demonstrate use of each of the following major food types:
  - dairy products
  - dry goods
  - frozen goods
  - fruit
  - meat
  - poultry
  - seafood
  - vegetables
- demonstrate food safety practices for handling and storing each of the major food types
- use each of the following cookery methods and complete mise en place activities when preparing the above dishes:
  - baking
  - blanching
  - boiling
  - braising
  - deep-frying
  - grilling
  - poaching
  - roasting
  - shallow frying (pan-fry, sauté or stir-fry)
  - steaming
  - stewing
  - microwaving
- prepare the above dishes for at least six different customers:
  - within commercial time constraints and deadlines
  - reflecting required quantities to be produced
  - demonstrating portion control procedures

- responding to special customer requests and dietary requirements.

## Knowledge Evidence

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

- major food types and their characteristics:
  - dairy products
  - dry goods
  - frozen goods
  - fruit
  - general food items:
    - batters
    - coatings
    - condiments and flavourings
    - garnishes
    - oils
    - sauces
  - meat
  - poultry
  - seafood
  - vegetables
- how the major food types are used in different dishes and the effects on them of the different cookery methods listed in the performance evidence
- meaning and role of mise en place in the process of preparing, cooking and presenting food
- essential culinary terms in, and key principles and practices of, the cookery methods described in the performance evidence
- contents of stock date codes and rotation labels
- safe operational practices using essential functions and features of equipment used in the above cookery methods.

## 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 and trays (one per two persons)
- commercial refrigeration facilities:
  - cool room and/or fridge
  - freezer
- designated storage areas for dry goods and perishables
- double sink
- gas, electric or induction stove tops (two burners per person)
- commercial:
  - blenders and food mills
  - planetary mixers
- deep-fryer
- hot plate or griddle
- lifting and transporting equipment
- microwave
- salamander or other form of griller (one per four persons)
- small equipment:
  - baking sheets and trays
  - colander
  - containers for hot and cold food
  - cutting boards
  - food handler gloves
  - graters
  - juicers
  - knife sharpening equipment
  - sharpening steels and stones
  - knives:
    - bread knives
    - carving knives
    - filleting knives
    - palette knives
    - utility knives
  - measurers:
    - metric calibrated measuring jugs
    - measuring spoons
    - portion control scoops
  - mortar and pestle
  - mouli
  - oven mitts
  - pots and pans
  - service-ware:

- platters, dishes, and bowls
- cutlery and serving utensils
- salad spinner
- scoops, skimmers and spiders
- scales
- slicing machine
- stainless steel bowls
- small utensils:
  - flour and drum sieves
  - peelers, corers and slicers
  - strainers and chinois
  - scrapers
  - spatulas
  - pastry brush
  - tongs and serving utensils
  - whisks:
    - fine stainless steel wire
    - coarse stainless steel wire
- steamers
- spoons:
  - large plain and slotted metal spoons
  - ladles in a variety of sizes
  - wooden spoons
- temperature probes
- 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, menus and standard recipes
  - ordering and docketing paperwork

- food safety plan
- guidelines relating to food disposal, storage and presentation requirements
- safety data sheets (SDS) for cleaning agents and chemicals
- temperature recording charts
- work flow schedules
- cleaning schedules
- diverse and comprehensive range of perishable food supplies for commercial cookery and catering operations as 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; and:

- have achieved the Certificate III in Commercial Cookery or Certificate IV in Commercial Cookery to assess this unit as part of a Certificate III in Commercial Cookery or Certificate IV in Commercial Cookery qualification; and
- have worked in industry for at least three years where they have applied the skills and knowledge of this unit of competency.

## Links

Companion Volume implementation guides are found in VETNet -

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