



Australian Government

Assessment Requirements for SITHCCC006 Prepare appetisers and salads

Release: 1

Assessment Requirements for SITHCCC006 Prepare appetisers and salads

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 ingredients:
 - bread and bakery items
 - condiments
 - dairy products
 - dressing ingredients
 - dry goods
 - eggs
 - farinaceous products
 - frozen goods
 - fruit
 - herbs and spices
 - meat
 - poultry
 - seafood
 - vegetables
- follow standard recipes to prepare the following appetisers and salads:
 - appetisers:
 - antipasto
 - canapés
 - hors d'oeuvres
 - tapas
 - salads:
 - classical
 - modern
 - cold
 - warm
 - fruit

- use at least four of the following cookery methods and complete mise en place activities when preparing the above dishes:
 - baking
 - boiling
 - blanching
 - frying
 - grilling
 - poaching
 - roasting
 - steaming
- prepare the above dishes for at least six different customers:
 - within commercial time constraints and deadlines
 - reflecting required quantities to be produced
 - following procedures for portion control and food safety practices when handling and storing different food types
 - 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:

- culinary terms and trade names for ingredients commonly used in the production of different appetisers and salads
- contents of stock date codes and rotation labels and their implication for food quality standards
- characteristics of different appetisers and salads:
 - appearance and presentation
 - classical and contemporary variations
 - freshness and other quality indicators
 - nutritional value
 - service style
 - taste
 - texture
- quality indicators for appetisers and salads
- cookery methods for appetisers and salads
- dressings, sauces and garnishes for salads
- mise en place requirements for appetisers and salads
- appropriate environmental conditions for storing appetiser and salad products to:
 - ensure food safety
 - optimise shelf life

- safe operational practices using essential functions and features of equipment used to produce appetisers and salads.

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:
 - blenders and food mills
 - planetary mixers
 - commercial grade work benches (1.5 m/person)
 - designated area for dry goods and perishables
 - commercial ovens with trays (one per two persons):
 - commercial refrigeration facilities:
 - cool room and/or fridge
 - freezer
 - deep-fryer
 - designated storage areas for dry goods and perishables
 - double sink
 - gas, electric or induction stove tops (two burners per person)
 - hot plate or griddle
 - microwave
 - salamander or other form of griller (one per four persons)
 - slicing machine
- small equipment:
 - baking sheets and trays
 - containers for hot and cold food
 - cutting boards
 - food handler gloves
 - graters
 - juicers
 - knife sharpening equipment
 - sharpening steels and stones
 - knives:
 - bread knives
 - chef knives

- palette knives
- utility knives
- measurers:
 - metric calibrated measuring jugs
 - measuring spoons
 - portion control scoops
- mortar and pestle
- oven mitts
- pots and pans
- sauce bottles
- salad spinners
- scales
- scoops, skimmers and spiders
- sets of stainless steel bowls
- service-ware:
 - platters, dishes, and bowls
 - cutlery and serving utensils
- 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
- spoons:
 - large plain and slotted metal spoons
 - ladles in a variety of sizes
 - wooden spoons
- steamers
- 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
 - current commercial stock control procedures and documentation for ordering, monitoring and maintaining stock
 - 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
- diverse and comprehensive range of perishable food supplies for commercial cookery or 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>