



**Australian Government**

# **Assessment Requirements for SITHCCC007 Prepare stocks, sauces and soups**

**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 to prepare each of the following stocks:
  - brown beef stocks
  - chicken stocks
  - fish stocks
  - vegetable stocks
- prepare the above stocks for use in different recipes:
  - 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
- follow standard recipes, from a range of cultural backgrounds, to prepare each of the following:
  - sauces:
    - béchamel
    - chicken and fish velouté
    - coulis
    - demi glacé
    - hollandaise or béarnaise
    - jus
    - mayonnaise based sauces
    - tomato based sauces
  - soups both hot and cold:
    - clear
    - broth
    - purée
    - cream
- prepare the above sauces or soups 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 stocks, sauces and soups relating to:
  - convenience products
  - thickening agents
- contents of stock date codes and rotation labels and their implication for food quality standards
- characteristics of stocks, sauces and soups listed in the performance evidence:
  - appearance and presentation
  - classical and contemporary variations
  - dishes to which they are matched
  - freshness and other quality indicators
  - nutritional value
  - preparation methods
  - production and cooking durations
  - service style
  - taste
  - texture
- derivatives of base stocks and sauces
- mise en place requirements for stocks, sauces and soups
- appropriate environmental conditions for storing stock, sauces and soups products to:
  - ensure food safety
  - optimise shelf life
- safe operational practices using essential functions and features of equipment used to produce stocks, sauces and soups.

## 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
    - food processor
    - planetary mixer
  - 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)
  - microwave
  - salamander or other form of griller (one per four persons)
  - storage facilities:
    - shelving
    - trays
- small equipment:
  - containers for hot and cold food
  - cutting boards
  - food handler gloves
  - graters
  - knife sharpening equipment
  - sharpening steels and stones
  - knives:
    - carving knives
    - utility knives
  - measurers:
    - metric calibrated measuring jugs
    - measuring spoons
    - portion control scoops
  - mouli
  - oven mitts
  - pots and pans:
    - fry pans
    - stainless steel stock pots (large and small)
  - 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
  - scrapers
  - spatulas
  - strainers and chinois
  - 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
  - serving spoons
  - wooden spoons
- 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
  - current commercial stock control procedures and documentation for ordering, monitoring and maintaining stock
  - ordering and docketing paperwork
  - food safety plans
  - guidelines relating to food disposal, storage and presentation requirements
  - mise en place lists, menus, standard recipes, and recipes for special dietary requirements
  - safety data sheets (SDS) for cleaning agents and chemicals

- diverse and comprehensive range of perishable food supplies for producing stocks, sauces and soups 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>