



**Australian Government**

# **Assessment Requirements for SITHCCC008 Prepare vegetable, fruit, eggs and farinaceous dishes**

**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 dishes for at least six different customers using each of the following types of products:
  - vegetables and fruit:
    - dried
    - fresh
    - frozen
  - eggs used for the following applications:
    - aerating
    - binding
    - setting
    - coating
    - enriching
    - emulsifying
    - glazing
    - clarifying
    - garnishing
    - thickening
  - farinaceous items:
    - couscous
    - pasta and noodles
    - polenta
    - pulses
    - rice
- prepare dishes using each of the following cookery methods at least once:
  - boiling
  - braising
  - deep and shallow frying
  - poaching or scrambling
  - roasting

- stewing
- prepare at least three different types of fresh pasta
- prepare the above dishes:
  - 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 used in standard recipes for vegetable, fruit, egg and farinaceous dishes, relating to:
  - convenience products
  - fresh products
- contents of stock date codes and rotation labels
- characteristics of different vegetable, fruit, egg and farinaceous dishes:
  - appearance and presentation
  - classical and contemporary variations
  - freshness and other quality indicators
  - nutritional value
  - service style
  - taste
  - texture
- accompaniments and sauces for vegetable, fruit, egg and farinaceous dishes
- historical and cultural origin of different vegetable, fruit, egg and farinaceous dishes and products
- cookery methods for vegetable, fruit, egg and farinaceous dishes listed in the performance evidence
- health risks associated with raw egg products and alternative egg products
- culinary applications which use eggs as specified in the performance evidence
- mise en place requirements for vegetable, fruit, egg and farinaceous dishes
- appropriate environmental conditions for storing food products to:
  - ensure food safety
  - optimise shelf life
- safe operational practices using essential functions and features of equipment used to produce vegetable, fruit, egg and farinaceous dishes.

## 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 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
  - pasta machine
  - salamander or other form of griller (one per four persons)
  - storage facilities:
    - shelving
    - trays
- small equipment:
  - baking sheets and trays
  - beaters
  - containers for hot and cold food
  - cutting boards
  - food handler gloves
  - graters
  - juicers
  - knife sharpening equipment
  - sharpening steels and stones
  - knives:
    - chef knives

- utility knives
- measurers:
  - metric calibrated measuring jugs
  - measuring spoons
  - portion control scoops
- oven mitts
- pots and pans for small and large production:
  - stainless steel
  - cast iron
  - non-stick fry pans
- scoops, skimmers and spiders
- scales
- service-ware:
  - platters, dishes and bowls
  - cutlery and serving utensils
- sets of stainless steel bowls
- steamers
- small utensils:
  - flour and drum sieves
  - pastry brushes
  - 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
  - mise en place lists, menus, standard recipes, and recipes for special dietary requirements
  - guidelines relating to food disposal, storage and presentation requirements
  - ordering and docketing paperwork
  - food safety plan
  - 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>