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
• measuring:
  • 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.education.gov.au/Pages/TrainingDocs.aspx?q=68c40a93-e51d-4e0f-bc06-899df092694