



Australian Government

**Assessment Requirements for
SITHCCC009 Produce cook-chill and
cook-freeze foods**

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:

- produce bulk amounts of cook-chill and cook-freeze foods to meet each of the following food service requirements:
 - entire meals
 - individual meals
 - bulk meals for external transportation
 - sous vide products
- use the following cookery methods when producing cook-chilled and cook-frozen food items:
 - baking
 - blanching
 - boiling
 - braising
 - chargrilling and barbecuing
 - deep-frying
 - grilling
 - microwaving
 - poaching
 - roasting
 - sous-vide
 - steaming
 - stewing
- prepare the above foods on at least six different occasions:
 - within commercial time constraints and deadlines
 - according to standard recipes and required temperature specifications
 - 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 dietary requirements.

Knowledge Evidence

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

- characteristics and uses of different precooked food types subject to chilling and freezing:
 - culinary terms and trade names
 - bulk foods
 - plated meals
 - sous-vide products
 - meals-on-wheels
 - takeaway meals
- contents of stock date codes and rotation labels
- indicators of spoilage and contamination of perishable supplies in storage
- methods for weighing and measuring wet and dry bulk ingredients
- mise en place requirements for producing cook-chill and cook-freeze foods
- methods to chill foods:
 - blast
 - water bath
- food safety procedures and standards for preparing cook-chill and cook-freeze foods
- food safety procedures and standards for storing chilled and frozen food:
 - appropriate storage environments:
 - atmosphere
 - chillers
 - cool rooms
 - freezers
 - humidity
 - light
 - packaging
 - refrigerators
 - containers
 - ventilation
 - first in-first out methods
 - labelling and coding
 - temperature specifications for storage
- temperature specifications and methods for transferring chilled and frozen foods
- safe operational practices using essential functions and features of equipment used to produce cook-chill and cook-freeze foods.

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 mixers
 - commercial grade work benches (1.5 m/person)
 - commercial ovens with trays (one per two persons)
 - commercial refrigeration facilities:
 - cool room
 - 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 griddle
 - lifting and transporting equipment
 - microwave
 - recording systems
 - salamander or other form of griller (one per four persons)
 - storage facilities:
 - shelving
 - trays
 - slicing machine
 - steamers
- small equipment:
 - baking sheets and trays
 - beaters
 - containers for hot and cold food
 - cutting boards
 - food handler gloves
 - forms and moulds
 - graters
 - knife sharpening equipment
 - sharpening steels and stones

- knives and cleavers:
 - carving knives
 - chef knives
 - utility knives
- measurers:
 - metric calibrated measuring jugs
 - measuring spoons
 - portion control scoops
- mouli
- oven mitts
- poachers
- pots and pans for small and large production:
 - bratt pans
 - stainless steel, cast iron, iron and non-stick fry pans
 - stock pots
- scoops, skimmers and spiders
- scales
- sets of stainless steel bowls
- small utensils:
 - flour and drum sieves
 - peelers, corers and slicers
 - strainers and chinois
 - scrapers
 - spatulas
 - pastry brush
 - tongs
 - whisks:
 - fine stainless steel wire
 - coarse stainless steel wire
- steamers
- spoons:
 - large plain and slotted metal spoons
 - ladles in a variety of sizes
 - serving spoons
 - wooden spoons
- temperature probes
- thermometers
- cooking equipment specific to cook-freeze and cook-chill processes:
 - blast chiller
 - blast freezer

- chilling equipment
- ice slurry
- packaging material
- vacuum sealing equipment
- 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
 - ordering and docketing paperwork
 - food safety plans
 - safety data sheets (SDS) for cleaning agents and chemicals
- diverse and comprehensive range of perishable food supplies for commercial cookery or catering operations
- 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>