



Australian Government

Assessment Requirements for SITHCCC011 Use cookery skills effectively

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:

- safely and hygienically prepare and serve menu items to industry and organisational quality standards for a minimum of twelve complete service periods (shifts) that cover a combination of:
 - breakfast
 - dinner
 - lunch
 - special function
- multi-task and integrate technical and other skills to respond to multiple demands simultaneously
- respond to special customer requests
- perform designated kitchen roles as part of a team to achieve production requirements during the above service periods
- work professionally undertaking tasks according to team responsibilities and organisational requirements
- prepare dishes appropriate to each of the above service periods within the typical workplace time constraints of a busy commercial kitchen.

Knowledge Evidence

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

- culinary terms commonly used in the industry and organisation
- characteristics of different foods from all main food categories prepared in the organisation
- features and interpretation of standard recipes
- basic principles and methods of cookery
- established roles and responsibilities in food preparation and production processes
- organisational procedures for:
 - planning, preparing and storing food
 - end of shift
 - workplace safety and hygiene

- essential principles and practices related to:
 - food safety and hygiene
 - kitchen safety and cleanliness
- safe operational practices using essential functions and features of equipment in use.

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:
 - bain marie
 - 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
 - freezer
 - fridge
 - 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
 - lifting and transporting equipment
 - 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
- graters
- juicers
- knife sharpening equipment
- sharpening steels and stones
- knives and cleavers:
 - bread knives
 - butcher and boning knives
 - chef knives
 - carving knives
 - large serrated cake knives
 - palette knives
 - filleting knives
 - utility knives
- measurers:
 - metric calibrated measuring jugs
 - measuring spoons
 - portion control scoops
- meat mallet
- moulds and forms
- mouli
- oven mitts
- pans and pots for small and large production:
 - stainless steel, cast iron, iron and non-stick fry pans
 - stainless stock pots
- piping bags and attachments
- poachers
- scoops, skimmers and spiders
- 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
- salad spinner
- scales
- sets of stainless steel bowls
- steamers
- spoons:
 - large plain and slotted metal spoons
 - ladles in a variety of sizes
 - serving spoons
 - wooden spoons
- 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
 - 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
 - guidelines relating to food disposal, storage and presentation requirements
 - 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

- 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>