



Australian Government

Assessment Requirements for SITHCCC013 Prepare seafood 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 the following seafood classifications:
 - flat and round fish
 - oily and white fish
 - ocean and freshwater fish
 - octopus and squid
 - shellfish:
 - crustaceans
 - molluscs
 - whole or filleted fish
- use each of the following seafood preparation techniques in preparing above seafood as required:
 - cleaning
 - de-scaling
 - pin-bone removal
 - filleting
 - portioning
 - shelling
 - skinning
- follow standard recipes to prepare fresh, frozen and preserved seafood dishes using the following cookery methods:
 - deep and shallow frying
 - grilling
 - poaching
 - roasting
 - sautéing
 - steaming
- prepare above food 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 seafood
- 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 fish and shellfish dishes
 - variety of classical and contemporary seafood dishes
 - different varieties of seafood and styles of cooking
- contents of stock date codes and rotation labels
- seafood classifications
- characteristics of seafood products and fish and shellfish dishes:
 - appearance
 - freshness and other quality indicators
 - nutritional value
 - taste
 - texture
- preparation techniques for fish and shellfish specified in the performance evidence
- cookery methods for different varieties and cuts of fish and shellfish specified in the performance evidence
- equipment used to produce seafood dishes:
 - knife care and maintenance
 - essential features and functions
 - safe operating practices
- mise en place requirements for seafood dishes
- appropriate environmental conditions for storing and thawing fish and shellfish products to:
 - ensure food safety
 - optimise shelf life
- safe operational practices using essential functions and features of equipment used to produce seafood 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 processors
 - planetary mixers
 - 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
 - salamander or other form of griller (one per four persons)
 - storage facilities:
 - shelving
 - trays
- small equipment:
 - baking sheets and trays
 - containers for hot and cold food
 - cutting boards
 - food handler gloves
 - graters
 - knife sharpening equipment
 - sharpening steels and stones
 - knives and cleavers:
 - chef knives
 - filleting knives
 - utility knives
 - measurers:
 - metric calibrated measuring jugs
 - portion control scoops
 - oven mitts
 - poachers
 - pans and pots for small and large production:
 - stainless steel, cast iron, iron and non-stick fry pans

- large and small pots
- scoops, skimmers and spiders
- scales
- 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
 - strainers and chinois
 - scrapers
 - spatulas
 - tongs and serving utensils
- steamers
- 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
 - ordering and docketing paperwork
 - food safety plan

- guidelines relating to food disposal, storage and presentation requirements
- safety data sheets (SDS) for cleaning agents and chemicals
- diverse and comprehensive range of seafood 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>