Assessment Requirements for SITHCCC014 Prepare meat 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 meat dishes using each of the following meat items:
    - beef
    - game:
        - kangaroo
        - venison
        - specialty meats
    - lamb
    - pork
    - veal
    - offal:
        - kidney
        - liver
- use each of the following meat preparation techniques at least once when preparing the above dishes, as appropriate:
    - ageing
    - barding
    - boning and trimming
    - cutting and portioning
    - larding
    - marinating
    - mincing
    - rolling
    - tenderising
    - trussing and tying
    - skewering
- prepare the required meat dishes using each of the following cookery methods at least once:
    - braising
    - frying
    - grilling

- roasting
- stewing
- 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 meat
    - 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 meat dishes
    - classical and contemporary meat dishes
    - different cuts of meat and styles of cooking
- contents of stock date codes and rotation labels
- meat classifications
- characteristics of meat products and meat dishes:
    - appearance
    - fat content
    - freshness and other quality indicators
    - primary, secondary and portioned cuts
    - nutritional value
    - taste
    - texture
- historical and cultural origin of different meat products and meat dishes
- preparation techniques for different cuts and types of meat specified in the performance evidence
- cookery methods for different cuts and types of meat specified in the performance evidence
- equipment used to prepare and produce meat dishes:
    - knife care and maintenance
    - essential features and functions
    - safe operational practices
- mise en place requirements for meat dishes
- appropriate environmental conditions for storing meat and meat products to:
    - ensure food safety
    - optimise shelf-life

- safe operational practices using essential functions and features of equipment used to produce meat 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
  - 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
  - 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
  - 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
  - knife sharpening equipment
  - sharpening steels and stones
  - knives:
    - butcher and boning knives
    - carving knives
    - chef knives
    - utility knives
  - larding needles
  - measurers:

- metric calibrated measuring jugs
- measuring spoons
- portion control scoops
- meat:
  - bats
  - cleavers
  - mincers
- oven mitts
- pans and pots for small and large production:
  - stainless steel, cast iron, iron and non-stick fry pans
  - large and small pots
- scales
- scoops, skimmers and spiders
- service-ware:
  - platters, dishes, and bowls
  - cutlery and serving utensils
- sets of stainless steel bowls
- small utensils:
  - flour and drum sieves
  - strainers and chinois
  - scrapers
  - spatulas
  - tongs and serving utensils
- 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
  - 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 meat products 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