



**Australian Government**

# **SITHCCC015 Produce and serve food for buffets**

**Release: 1**

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## Modification History

Not applicable.

## Application

This unit describes the performance outcomes, skills and knowledge required to produce and present foods for buffets. It requires the ability to cook buffet foods and to present, serve and replenish them throughout the service period.

It does not include the overall design, planning and display of buffets which is covered by the unit SITHKOP003 Plan and display buffets.

The unit applies to all hospitality and catering organisations that prepare and serve buffet food, including restaurants, hotels, clubs, events and function venues.

It applies to individuals who work under the guidance of more senior chefs. They demonstrate autonomy and judgement to complete routine activities and take limited responsibility in known and stable contexts within established parameters.

No occupational licensing, certification or specific legislative requirements apply to this unit at the time of publication.

## Pre-requisite Unit

SITXFSA001 Use hygienic practices for food safety

## Competency Field

Commercial Cookery and Catering

## Unit Sector

Hospitality

## Elements and Performance Criteria

### ELEMENTS

Elements describe the essential outcomes.

1. Select ingredients.

### PERFORMANCE CRITERIA

Performance criteria describe the performance needed to demonstrate achievement of the element.

- 1.1. Confirm food production requirements from food preparation list and standard recipes.
- 1.2. Calculate the required quantities of buffet food and ingredients according to expected customer traffic.
- 1.3. Identify and select ingredients from stores according to recipe,

- quality, freshness and stock rotation requirements.
- 1.4. Check perishable supplies for spoilage or contamination prior to preparation.
2. Produce and present foods for buffets.
    - 2.1. Use appropriate cookery methods and standard recipes to prepare foods for buffets.
    - 2.2. Glaze buffet items to organisational standards.
    - 2.3. Produce sauces and garnishes suitable for buffet food items.
    - 2.4. Produce or obtain appropriate buffet showpieces and decorations.
    - 2.5. Use organisational buffet display plans to coordinate the layout of buffet.
    - 2.6. Visually evaluate arrangement and presentation of food items and **adjust presentation** as required.
    - 2.7. Display hot and cold buffet food in appropriate service-ware at a safe temperature to avoid food hazards and spoilage.
  3. Serve, replenish and store buffet foods.
    - 3.1. **Serve food** according to organisational standards.
    - 3.2. Follow organisational food safety procedures for displaying and serving hot and cold buffet foods to avoid food contamination.
    - 3.3. Use portion control to minimise waste and maximise profit.
    - 3.4. Replenish buffet items throughout the service period to meet customer traffic requirements.
    - 3.5. Store buffet items in appropriate **environmental conditions** before and after the buffet service period.

## Foundation Skills

Foundation skills essential to performance in this unit, but not explicit in the performance criteria are listed here, along with a brief context statement.

SKILLS	DESCRIPTION
Reading skills to:	<ul style="list-style-type: none"> <li>• locate information in food preparation lists and standard recipes to determine food preparation requirements</li> <li>• locate and read date codes and rotation labels on food products.</li> </ul>
Numeracy skills to:	<ul style="list-style-type: none"> <li>• calculate required quantities of buffet food for expected customer traffic</li> <li>• weigh and measure ingredients for bulk food preparation</li> <li>• calculate temperatures for the safe display of food items.</li> </ul>
Problem-solving skills to:	<ul style="list-style-type: none"> <li>• recognise potential food safety hazards and make adjustments to avoid any issues</li> <li>• recognise shortages of food for level of customer traffic and</li> </ul>

- replenish buffet items.
- Planning and organising skills to:
- efficiently sequence the stages of food preparation and production.

## Range of Conditions

Specifies different work environments and conditions that may affect performance. Essential operating conditions that may be present (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) are included.

Range is restricted to essential operating conditions and any other variables essential to the work environment.

*Adjusting presentation* must involve consideration of:

- accompaniments and garnishes that maximise visual appeal:
  - balance
  - colour
  - contrast
- plated food for practicality of:
  - customer consumption
  - service

*Serving food* must involve:

- wiping drips and spills.
- carving meats
- ladling sauces and gravies
- slicing cakes
- serving dessert accompaniments.

*Environmental conditions* must ensure appropriate:

- atmosphere
- humidity
- light
- packaging
- temperature
- use of containers
- ventilation.

## Unit Mapping Information

SITHCCC304 Produce and serve food for buffets

## **Links**

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=68c40a93-e51d-4e0f-bc06-899dff092694>