



Australian Government

Assessment Requirements for SITHCCC017 Handle and serve cheese

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:

- serve cheeses using each of the following service styles:
 - buffet presentation
 - cheese plates
 - table service
- prepare and present cheese from each of the following cheese types with suitable garnishes and accompaniments:
 - cheddar
 - brie or camembert
 - blue
 - washed rind
 - chèvre
 - gruyère
 - flavoured
- prepare and serve cheese 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 cheese
 - responding to 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 related to different cheeses commonly used in the industry
- knowledge of varieties of cheeses and their:
 - classification and characteristics:
 - hard
 - semi-hard
 - semi-soft

- soft
- manufacturing methods, place of origin, and historical and cultural aspects
- common uses
- appropriate garnishes and accompaniments
- optimum conditions for serving:
 - degree of ripeness
 - temperature
- common cheese types:
 - milk-based from cows, sheep, goats or buffalo
 - soy-based
 - specialty
 - low fat or reduced fat
 - mass produced commodity
 - farmhouse style
- nutritional knowledge, in particular the food value and composition of cheese
- contexts in which cheeses are served:
 - as appetisers
 - as entrees
 - after main courses
 - as part of the dessert course
 - as cheese tastings
 - as a stand alone meal.
- food safety practices for handling and storing cheese
- hygiene requirements relating to possible bacterial spoilage in the preparation, storage and service of cheese.

Assessment Conditions

Skills must be demonstrated in an operational food and beverage outlet or 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 grade work benches (1.5 m/person)
 - commercial refrigeration facilities:
 - cool room
 - fridge
 - double sink

- storage facilities
- small equipment:
 - containers for hot and cold food
 - cutting boards
 - food handler gloves
 - knives:
 - cheese knife
 - utility knife
 - service-ware:
 - cheese plates
 - cutlery and serving utensils
 - dishes
 - platters
 - scales
- 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:
 - current commercial stock control procedures and documentation for ordering, monitoring and maintaining stock
 - mise en place lists
 - food safety plans
 - guidelines relating to food disposal, storage and presentation requirements
 - safety data sheets (SDS) for cleaning agents and chemicals
- diverse and comprehensive range of cheeses, garnishes and accompaniments 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>