



Australian Government

SITHCCC017 Handle and serve cheese

Release: 1

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Modification History

Not applicable.

Application

This unit describes the performance outcomes, skills and knowledge required to prepare and present cheese. This requires a comprehensive knowledge of cheese varieties.

The unit applies to hospitality and catering organisations where cheese is served as a menu course. Responsibility for cheese may rest with a range of individuals depending on the organisation. It may include cooks or senior food and beverage attendants.

Cheeses may include milk-based products from cows, sheep, goats or buffalo, or alternatives such as soy. They may be traditional, contemporary or specialist and may be locally produced or imported.

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

PERFORMANCE CRITERIA

Elements describe the essential outcomes.

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

1. Prepare cheese for service.
 - 1.1. Confirm cheese requirements from food preparation list or work order.
 - 1.2. Identify and select cheese types and cheeses from stores according to quality, freshness and stock rotation requirements.
 - 1.3. Bring cheeses to room temperature before serving.
 - 1.4. Create optimum conditions for particular cheeses and service style.
 - 1.5. Prepare appropriate *garnishes and accompaniments* according to organisational standards.
 - 1.6. Minimise waste to maximise profitability of cheese prepared.
2. Present and store cheese.
 - 2.1. Determine suitable portions and present cheese according to required context.
 - 2.2. Add accompaniments and garnishes.
 - 2.3. Visually evaluate dish and *adjust presentation* as required.
 - 2.4. Store cheeses in appropriate *environmental conditions*.
 - 2.5. Clean work area, and dispose of or store surplus and re-usable by-products according to organisational procedures, environmental considerations, and cost-reduction initiatives.

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"> • locate information in food preparation lists or work orders to determine preparation requirements.
Numeracy skills to:	<ul style="list-style-type: none"> • calculate the size and number of portions.
Problem-solving skills to:	<ul style="list-style-type: none"> • evaluate quality of cheese and cheese presentation and make adjustments.

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.

Garnishes and accompaniments for cheese must include use of:

- biscuits and crackers
- breads
- fresh and dried fruits
- herbs, edible leaves and flowers
- jellies and pastes
- nuts
- vegetables.
- accompaniments and garnishes that maximise visual appeal:
 - balance
 - colour
 - contrast
- plated food for practicality of:
 - customer consumption
 - service
- wiping drips and spills.
- humidity
- light
- packaging
- temperature
- use of containers
- ventilation.

Adjusting presentation must involve consideration of:

Environmental conditions must ensure appropriate:

Unit Mapping Information

SITHCCC306 Handle and serve cheese

Links

Companion Volume implementation guides are found in VETNet -

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