Assessment Requirements for
SITHCCC021 Prepare specialised food items
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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:

- apply specialised cookery methods to prepare six different dishes that make use of specialised food items and specialised preparation techniques
- use appropriate specialised methods when preparing selected dishes above
- prepare above specialised items for 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 one or more specialised food items
  - 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 used in the relevant specialised area
- contents of stock date codes and rotation labels
- characteristics of relevant specialised items:
  - appearance and presentation
  - freshness and other quality indicators
  - historical and cultural derivations
  - molecular modifications
  - nutritional value
  - service style
  - taste
  - texture
- food safety practices for handling and storing one or more specialised food items
- main types and culinary characteristics of specialised food items used in contemporary cooking:
  - aquatic plants and seaweeds
  - aromatics, flavourings, spices and herbs
• bush foods and native Australian ingredients
• commodities from ethnic cuisines and cultural traditions
• fruits, vegetables, flowers and salad items
• fungi
• meats, poultry and game other than lamb, beef, pork and chicken
• offal and specialist meat products
• preserves, condiments and accompaniments
• seeds and nuts
• specialist cheeses and dairy products
• unusual fish, shellfish and other foods from salt or fresh water
• main types of preparation and cookery methods for the relevant specialised items:
  • cooking on salt
  • earth oven cooking
  • hanging of meat, poultry and game
  • marinating and coating
  • molecular gastronomy
  • preserving:
    • drying
    • salting
    • pickling
    • smoking
  • tenderising
  • sous vide
• mise en place requirements for specialised food items
• appropriate environmental conditions for storing products to:
  • ensure food safety
  • optimise shelf life
• safe operational practices using essential functions and features of equipment used to produce specialised 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 dishwasher
- commercial grade work benches (1.5 m/person)
- commercial ovens with trays (one per two persons)
- commercial refrigeration facilities:
  - cool room
  - freezer
  - fridge
- 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
- marble bench or slab
- microwave
- salamander or other form of griller (one per four persons)
- storage facilities:
  - shelving
  - trays
  - slicer
  - steamers
- small equipment:
  - baking sheets and trays
  - beaters
  - cake tins with:
    - fixed base in a range of shapes
    - loose bottom
  - containers for hot and cold food
  - cutting boards
  - food handler gloves
  - graters
  - juicers
  - knife sharpening equipment
  - sharpening steels and stones
  - knives:
    - butcher and boning knives
    - bread knives
    - carving knives
    - filleting knives
- large serrated cake knives
- palette knives
- utility knives

- measurers:
  - metric calibrated measuring jugs
  - measuring spoons
  - portion control scoops

- meat:
  - bats
  - cleavers
  - hooks
  - thermometers
  - mincers
  - saws

- mortar and pestle
- moulds and forms
- mouli
- oven mitts
- piping bags and attachments
- poachers
- range of pans and pots for small and large production:
  - stainless steel, cast iron and non-stick fry pans
  - stock pots
- salad spinner

- scales:
  - 1 gram increments to 5kg
  - 10th of a gram increments

- 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
  - peelers, corers and slicers
  - strainers and chinois
  - scrapers
  - spatulas
  - pastry brush
  - tongs and serving utensils
- whisks:
  - fine stainless steel wire
  - coarse stainless steel wire
- sous vide cooker
- spoons:
  - large plain and slotted metal spoons
  - ladies in a variety of sizes
  - serving spoons
  - wooden spoons
- steamers
- temperature probes
- thermometers
- vacuum sealer or cryovac machine
- 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 specialised food items
  - 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 perishable food supplies for commercial cookery or catering operations
  - 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.education.gov.au/Pages/TrainingDocs.aspx?q=68c40a93-e51d-4e0f-be06-899df092694