



Australian Government

Assessment Requirements for SITHCCC023 Use food preparation equipment

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:

- safely and hygienically prepare food using each of the following fixed and hand-held commercial equipment:
 - blender
 - deep-fryer
 - food processor
 - grater
 - cryovac machine
 - knife sharpening equipment:
 - sharpening steels and stones
 - knives:
 - chef's knife
 - filleting knife
 - palette knife
 - utility knife
 - vegetable knife
 - mandolin slicer
 - measures
 - microwave
 - mouli
 - oven
 - peeler, corer or slicer
 - planetary mixer
 - salamander
 - scales
 - slicing machine
 - stove top
 - thermometer
 - water bath (not bain marie)
 - whisk

- make basic and precision cuts on fruit and vegetables using each of the types of cuts listed in the knowledge evidence at least once
- complete food preparation tasks within commercial time constraints.

Knowledge Evidence

Demonstrated knowledge required to complete the tasks outlined in elements and performance criteria of this unit:

- meaning and role of mise en place in the process of preparing, cooking and presenting food
- essential features and functions of, and safe operating practices for the fixed and hand-held commercial equipment listed in the performance evidence
- food safety practices for handling different food types
- cleaning practices and agents suitable to range of equipment in use
- basic and precision cuts used in a commercial kitchen:
 - brunoise
 - chiffonnade
 - concasse
 - jardinière
 - julienne
 - macédoine
 - mirepoix
 - paysanne
- safe operational practices using essential functions and features of equipment used in the performance evidence.

Assessment Conditions

Skills must be demonstrated in an operational commercial kitchen. This can be:

- an industry workplace; or
- a simulated industry environment, such as an industry-realistic training kitchen servicing customers.

Assessment must ensure access to:

- fixtures and large equipment:
 - commercial grade work benches (1.5 m per person)
 - sink
 - food processor
 - grill
 - cryovac machine
 - refrigeration unit with shelving
 - slicing machine

- storage facilities
- small equipment:
 - assorted pots and pans
 - blender
 - can opener
 - containers for hot and cold food
 - colander
 - cutting boards
 - grater
 - knife sharpening equipment:
 - sharpening steel
 - sharpening stone
 - knives:
 - chef's knife
 - filleting knife
 - palette knife
 - utility knife
 - vegetable knife
 - mandolin
 - mouli
 - planetary mixer
 - scales
 - small utensils:
 - peelers, corers and slicers
 - tongs
 - whisk
- stainless steel bowls
- thermometer
- food safe gloves
- 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 soap for hand washing
 - sponges, brushes and scourers
 - tea towels

- organisational specifications:
 - equipment manufacturer instructions
 - mise en place lists and standard recipes
 - organisational food safety plan
 - safety data sheets (SDS) for cleaning agents and chemicals
- variety of commercial ingredients used to demonstrate use of equipment specified in the Performance Evidence.

Assessors must satisfy the Standards for Registered Training Organisations' requirements for assessors and:

- have achieved the Certificate II in Kitchen Operations, or Certificate III or Certificate IV in Commercial Cookery, or Certificate III or IV in Catering Operations, or Certificate III or IV in Patisserie, or their successors; or
- hold a trade certificate as a cook or chef or equivalent.

Links

Companion Volume implementation guides are found in VETNet -

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