



Australian Government

**Assessment Requirements for
SITHCCC025 Prepare and present
sandwiches**

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:

- follow safe food handling practices when preparing at least one of each of the following hot or cold sandwiches within commercial time constraints:
 - club
 - filled
 - open
 - pressed
 - wraps
- use a variety of fillings and ingredients to prepare the above five sandwiches using each of the following breads at least once (at least once across preparation of the five sandwiches):
 - commercial sliced bread
 - focaccia
 - gluten free bread
 - sourdough
 - flatbreads
- present sandwiches in line with organisational presentation requirements
- store sandwiches and ingredients to optimise shelf life in line with environmental conditions and food safety practices.

Knowledge Evidence

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

- culinary terms and trade names for the different types of sandwiches and breads specified in the performance evidence
- contents of date codes and rotation labels for stock
- characteristics of different sandwiches specified in the performance evidence:
 - appearance and presentation:
 - balance
 - colour

- contrast
- bread variations
- classical and contemporary variations
- combinations of ingredients
- freshness and other quality indicators
- service style
- trends
- meaning and role of mise en place in the process of preparing sandwiches
- methods used in sandwich preparation:
 - cutting
 - garnishing
 - layering
 - portioning
 - spreading
- plating methods for practicality of service and customer consumption
- appropriate environmental conditions and methods for storing sandwiches to:
 - ensure food safety
 - optimise shelf life
- safe operational practices using essential functions and features of equipment used to produce sandwiches.

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:
 - burner
 - commercial grade work benches (1.5 m per person)
 - designated storage areas for dry goods and perishables
 - sink
 - refrigeration unit with shelving
 - salamander grill (one per eight persons)
 - sandwich press
 - scales
 - slicing machine
- small equipment:
 - assorted pots and pans

- can opener
- containers for hot and cold food
- colander
- cutting boards
- knife sharpening equipment:
 - sharpening steel
 - sharpening stone
- knives:
 - bread knife
 - chef's knife
 - palette knife
 - paring knife
 - utility knife
- small utensils:
 - grater
 - peelers, corers and slicers
 - tongs and serving utensils
 - sandwich cutting guide
- packaging materials
- receptacles for presentation and display purposes
- 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
 - for presentation requirements
 - mise en place lists and standard recipes
 - food safety plan
 - guidelines relating to food disposal, storage and presentation requirements
 - safety data sheets (SDS) for cleaning agents
- variety of commercial ingredients for preparing sandwiches.

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 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>