



**Australian Government**

**Assessment Requirements for  
SITHCCC027 Prepare dishes using basic  
methods of cookery**

**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:

- use each of the following cookery methods at least once to prepare at least six finished dishes (at least once across preparation of the six finished dishes):
  - baking
  - blanching
  - boiling
  - braising
  - deep-frying
  - grilling
  - poaching
  - roasting
  - shallow frying
  - sous vide
  - steaming
  - stewing
- complete mise en place activities and follow standard recipes to prepare dishes that use of each of the following major food types at least once when preparing the above six dishes (at least once across preparation of the above six dishes):
  - dairy products
  - dry goods
  - frozen goods
  - fruit
  - meat
  - poultry
  - seafood
  - vegetables
- use food safety practices for handling and storing food
- prepare, plate and present two portions each of the six finished dishes above:
  - within commercial time constraints and deadlines
  - demonstrating portion control procedures

- responding to at least one special customer request.

## Knowledge Evidence

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

- characteristics of the major food types listed in the Performance Evidence
- effects of cookery methods on the major food types listed in the Performance Evidence
- desired outcome when applying cookery methods listed in the Performance Evidence to the major food types listed in the Performance Evidence
- meaning and role of mise en place in the process of preparing, cooking and presenting food
- essential culinary terms relating to the cookery methods described in the Performance Evidence
- contents of date codes and rotation labels for stock
- safe operational practices using essential functions and features of equipment used in the above cookery methods.

## 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)
  - commercial oven and trays (one per two persons)
  - commercial refrigeration facilities:
    - cool room or fridge
    - freezer
  - commercial:
    - blender
    - planetary mixer
  - deep-fryer
  - designated storage areas for dry goods and perishables
  - sink
  - gas, electric or induction stove top (two burners per person)
  - hot plate or griddle
  - cryovac machine
  - salamander (one per eight persons)

- flat or char grill (one per eight persons)
- water bath
- small equipment:
  - baking sheets and trays
  - colander
  - containers for hot and cold food
  - cutting boards
  - grater
  - knife sharpening equipment:
    - sharpening steel
    - sharpening stone
  - knives:
    - bread knife
    - chef's knife
    - filleting knife
    - palette knife
    - paring knife
    - utility knife
  - measures:
    - measuring jugs
    - measuring spoons
    - portion control scoops
  - mortar and pestle
  - mouli
  - pots and pans
  - service-ware:
    - crockery
    - cutlery and serving utensils
  - scoops, skimmers and spiders
  - scales
  - stainless steel bowls
  - small utensils:
    - sieve
    - pastry brush
    - peelers, corers and slicers
    - strainers and chinois
    - scraper
    - spatula
    - tongs and serving utensils
    - whisk

- steamer
- spoons and ladles
- temperature probe
- 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
  - food safety plan
  - guidelines relating to food disposal, storage and presentation requirements
  - safety data sheets (SDS) for cleaning agents and chemicals
  - temperature recording charts
  - work flow schedules
  - cleaning schedules
- diverse and comprehensive range of perishable food supplies for commercial cookery and catering operations as specified in the Performance Evidence.

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

- have achieved the 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; 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>