



Australian Government

Assessment Requirements for SITHCCC028 Prepare appetisers and salads

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 standard recipes to prepare the following appetisers and salads:
 - appetisers:
 - antipasto
 - canapés
 - tapas
 - salads, including preparation of dressings as required by recipe:
 - tossed
 - compound
 - farinaceous
 - warm
 - fruit
- complete mise en place activities and follow standard recipes when preparing above appetisers and salads that use of each of the following ingredients at least once (at least once across preparation of the eight appetisers and salads):
 - bread and bakery items
 - dairy products
 - dressing ingredients
 - dry goods
 - eggs
 - farinaceous products
 - frozen goods
 - fruit
 - herbs and spices
 - meat
 - poultry
 - seafood
 - vegetables
- use each of the following cookery methods at least once when preparing the above appetisers and salads (at least once across preparation of the eight appetisers and salads):

- baking
- boiling
- frying
- grilling
- poaching
- roasting
- steaming
- use food safety practices for handling and storing food
- prepare, plate and present two portions of each of the above appetisers and salads:
 - within commercial time constraints and deadlines
 - following 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:

- culinary terms and trade names for ingredients commonly used in the production of different appetisers and salads
- contents of date codes and rotation labels for stock
- historical and cultural origins of appetisers and salads
- characteristics of different appetisers and salads:
 - appearance and presentation:
 - balance
 - colour
 - contrast
 - classical and contemporary variations
 - freshness and other quality indicators
 - service style
 - taste
 - texture
- quality indicators for appetisers and salads
- cookery methods for appetisers and salads specified in the performance evidence
- dressings, sauces and garnishes for salads
- mise en place requirements for appetisers and salads
- plating methods for practicality of service and customer consumption
- appropriate environmental conditions for storing appetiser and salad products to:
 - ensure food safety
 - optimise shelf life
- safe operational practices using essential functions and features of equipment used to produce appetisers and salads.

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:
 - blender or stick blender
 - planetary mixer
 - commercial grade work benches (1.5 m per person)
 - designated storage area for dry goods and perishables
 - commercial oven with trays (one per two persons):
 - commercial refrigeration facilities:
 - cool room or fridge
 - freezer
 - deep-fryer
 - sink
 - gas, electric or induction stove top (two burners per person)
 - microwave
 - salamander or char grill (one per eight persons)
 - slicing machine
- small equipment:
 - baking sheets and trays
 - blow torch
 - containers for hot and cold food
 - cutting boards
 - grater
 - juicer
 - knife sharpening equipment:
 - sharpening steel
 - sharpening stone
 - knives:
 - bread knife
 - chef's knife
 - palette knife
 - paring knife
 - utility knife
 - measures:

- measuring jugs
- measuring spoons
- portion control scoops
- mortar and pestle
- pots and pans
- sauce bottles
- salad spinner
- scales
- scoops, skimmers and spiders
- stainless steel bowls
- service-ware:
 - crockery
 - cutlery and serving utensils
- small utensils:
 - sieve
 - peelers, corers and slicers
 - strainers and chinois
 - scraper
 - spatula
 - pastry brush
 - tongs and serving utensils
 - whisk
 - spoons and ladles
- steamer
- 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, menus and standard recipes
- current commercial stock control procedures and documentation for ordering, monitoring and maintaining stock
- 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 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 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>