



Australian Government

Assessment Requirements for SITHCCC030 Prepare vegetable, fruit, eggs and farinaceous dishes

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:

- complete mise en place activities and follow standard recipes, using each of the following cookery techniques at least once to prepare at least ten finished dishes (at least once across preparation of the ten dishes):
 - boiling
 - frying
 - scrambling
 - poaching
 - omelette
 - souffle
- use eggs for each of the following functions at least once, when preparing the above dishes (at least once across preparation of the ten dishes):
 - aerating
 - binding
 - setting
 - coating
 - enriching
 - emulsifying
 - glazing
 - thickening
- use of each of the following food types at least once when preparing the above dishes (at least once across preparation of the ten dishes):
 - vegetables and fruit:
 - dried
 - fresh
 - frozen
 - farinaceous items:
 - couscous
 - pasta
 - noodles
 - polenta

- pulses
 - rice
- prepare fresh pasta including use of lamination techniques
- prepare, plate and present two portions each of the ten finished dishes above:
 - within commercial time constraints and deadlines
 - following procedures for portion control and food safety practices when handling and storing different food types
 - 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 used in standard recipes for vegetable, fruit, egg and farinaceous dishes, relating to:
 - convenience products
 - fresh products
- contents of date codes and rotation labels for stock
- characteristics of different vegetable, fruit, egg and farinaceous dishes:
 - appearance and presentation
 - balance
 - colour
 - contrast
 - classical and contemporary variations
 - freshness and other quality indicators
 - taste
 - texture
- accompaniments and sauces for vegetable, fruit, egg and farinaceous dishes
- historical and cultural origin of different vegetable, fruit, egg and farinaceous dishes and products
- cookery techniques listed in the performance evidence
- food safety risks associated with raw egg products and alternative egg products
- culinary functions which use eggs as specified in the performance evidence
- mise en place requirements for vegetable, fruit, egg and farinaceous dishes
- plating methods for practicality of service and customer consumption
- appropriate environmental conditions for storing food products to:
 - ensure food safety
 - optimise shelf life
- safe operational practices using essential functions and features of equipment used to produce vegetable, fruit, egg and farinaceous dishes.

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
 - food processor
 - planetary mixer
 - commercial grade work benches (1.5 m per person)
 - commercial oven with trays (one per two persons)
 - commercial refrigeration facilities:
 - cool room or fridge
 - freezer
 - 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
 - pasta machine
 - salamander or other form of griller (one per eight persons)
 - storage facilities:
 - shelving
 - trays
- small equipment:
 - baking sheets and trays
 - hand-held beaters
 - containers for hot and cold food
 - cutting boards
 - grater
 - juicer
 - knife sharpening equipment:
 - sharpening steel
 - sharpening stone
 - knives:
 - chef's knife
 - utility knife

- measures:
 - measuring jugs
 - measuring spoons
 - portion control scoops
- mouli
- pots and pans for small and large production:
 - stainless steel
 - cast iron
 - non-stick fry pans
- scoops, skimmers and spiders
- scales
- service-ware:
 - crockery
 - cutlery and serving utensils
- stainless steel bowls
- steamer
- small utensils:
 - sieve
 - pastry brush
 - peelers, corers and slicers
 - scraper
 - spatula
 - strainers and chinois
 - tongs and serving utensils
 - whisk
- spoons and ladles
- 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
- current commercial stock control procedures and documentation for ordering, monitoring and maintaining stock
- mise en place lists and standard recipes
- guidelines relating to food disposal, storage and presentation requirements
- food safety plan
- 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>