



Australian Government

**Assessment Requirements for
SITHCCC033 Re-thermalise chilled and
frozen foods**

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:

- prepare and re-thermalise at least ten portions each of at least 350gms of food items, including at least one chilled and one frozen item, to meet the following food service requirements:
 - entire meals
 - individual items
 - bulk meals for external transportation
- conduct temperature checks on the following food and ingredients on at least two occasions each:
 - cold
 - frozen
 - raw
 - reheated
- produce portions containing re-thermalised food items:
 - within commercial time constraints and deadlines
 - following food safety procedures for thawing, re-thermalising and maintaining reheated food items
 - according to required methods and temperature specifications for thawing, re-thermalising and maintaining reheated food items
 - following procedures for portion control and food safety practices when re-thermalising chilled and frozen foods
 - 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 pre-cooked food types commonly subject to chilling and freezing
- contents of date codes and rotation labels for stock
- characteristics and uses of different pre-cooked food types subject to chilling and freezing:
 - bulk foods

- plated meals
- sous vide products
- meals-on-wheels
- quality indicators for re-thermalised food items
- indicators of spoilage and contamination of chilled and frozen food items in storage
- food safety procedures for preparing and serving bulk amounts of pre-cooked food:
 - thawing
 - transferring
 - re-thermalising
 - maintaining reheated food items
- mise en place requirements for re-thermalising chilled and frozen foods
- methods and temperature specifications for chilled and frozen food items:
 - thawing
 - re-thermalising
 - maintaining reheated food items to a safe core temperature
- safe operational practices and essential functions and features of equipment used to re-thermalise chilled and frozen foods:
 - oven
 - steamer
 - bratt pan
 - grill
 - salamander
 - ice water bath.

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:
 - bain marie or hotbox
 - commercial grade work benches (1.5m per person)
 - commercial refrigeration facilities to ensure appropriate thawing of frozen food items:
 - cool room
 - refrigerator
 - sink
 - storage facilities:
 - shelving

- trays
- small equipment:
 - containers for hot and cold food
 - service-ware:
 - crockery
 - cutlery and serving utensils
 - spoons and ladles
 - temperature probe
 - thermometer
 - tongs
- commercial equipment to ensure appropriate reheating of pre-cooked food items:
 - combi ovens
 - grill or salamander (one per eight persons)
 - induction stove
 - steamer
 - steam jacketed kettle
 - circulator water bath
- food safe gloves
- cleaning materials and equipment:
 - antibacterial wipes
 - cleaning cloths
 - commercial cleaning and sanitising agents and chemicals for cleaning commercial kitchens, equipment and food storage areas
 - dustpan and brooms
 - garbage bins and bags
 - hand towel dispenser and hand towels
 - mop and bucket
 - separate hand basin and soap for hand washing
 - sponges, brushes and scourers
 - tea towels
- organisational specifications:
 - current commercial stock control procedures and documentation for ordering, monitoring and maintaining stock
 - equipment manufacturer instructions
 - mise en place lists and standard recipes
 - 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.

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>