Assessment Requirements for SITHCCC036 Prepare meat 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:

- follow standard recipes to prepare at least six finished meat dishes using each of the following meat items at least once (at least once across preparation of the six dishes):
  - beef
  - game:
    - kangaroo or wallaby
    - specialty meats
  - lamb
  - pork
  - offal
- use each of the following meat preparation techniques at least once when preparing the above dishes (at least once across preparation of the six dishes):
  - barding
  - de-boning
  - trimming
  - frenching
  - portioning
  - wet and dry marinating
  - mincing
  - rolling
  - tenderising
  - tying
  - skewering
- prepare the required meat dishes using each of the following cookery methods at least once (at least once across preparation of the six dishes):
  - braising
  - deep-frying
  - shallow-frying
  - grilling
  - roasting
  - sous vide
  - stewing

- cook a beef restaurant cut steak according to specified cooking preference from the following options:
    - blue
    - rare
    - medium rare
    - medium
    - medium well
    - well done
- prepare, plate and present two portions of each of the six finished dishes and steaks above:
    - within commercial time constraints and deadlines
    - following procedures for portion control and food safety practices when handling and storing meat
    - 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 meat dishes
    - classical and contemporary meat dishes
    - different cuts of meat and styles of cooking
    - meat classifications
        - meat classifications as defined in the Handbook of Australian Meat (HAM) Language
        - common restaurant terminology for different meat classifications
        - primary, secondary and portioned cuts
- contents of date codes and rotation labels for stock
- characteristics of meat products and meat dishes:
    - appearance
    - fat content
    - freshness and other quality indicators
    - primary, secondary and portioned cuts
    - nutritional value
    - taste
    - texture
- historical and cultural origin of different meat products and meat dishes
- preparation techniques for different cuts and types of meat, including:
    - barding
    - de-boning
    - trimming

- - frenching
  - portioning
  - wet and dry marinating
  - larding
  - mincing
  - rolling
  - tenderising
  - tying
  - skewering
  - wet and dry ageing
- cookery methods for different cuts and types of meat specified in the performance evidence
- safe and effective methods of using meat by-products and off cuts to reduce wastage and maximise profitability
- equipment used to prepare and produce meat dishes:
  - knife care and maintenance
  - essential features and functions
- mise en place requirements for meat dishes
- appropriate environmental conditions for storing meat and meat products to:
  - ensure food safety:
    - cooking and cooling processes
    - timeframes and temperatures
  - optimise shelf-life
- safe operational practices using essential functions and features of equipment used to produce meat 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
  - 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
  - designated storage areas for dry goods and perishables

- sink
- gas, electric or induction stove top (two burners per person)
- hot plate
- salamander or char grill (one per eight persons)
- storage facilities:
    - shelving
    - trays
- small equipment:
    - baking sheets and trays
    - containers for hot and cold food
    - cutting boards
    - knife sharpening equipment:
        - sharpening steel
        - sharpening stone
    - knives:
        - boning knife
        - carving knife
        - chef's knife
        - utility knife
    - measures:
        - measuring jugs
        - measuring spoons
        - portion control scoops
    - meat:
        - cleavers
        - mincers
        - tenderisers
    - mouli
    - pans and pots for small and large production:
        - stainless steel, cast iron and non-stick fry pans
    - scales
    - scoops, skimmers and spiders
    - service-ware:
        - crockery
        - cutlery and serving utensils
    - stainless steel bowls
    - small utensils:
        - sieve
        - strainers and chinois
        - scraper

- - spatula
  - tongs and serving utensils
  - 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
  - current commercial stock control procedures and documentation for ordering, monitoring and maintaining stock
  - 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
- diverse and comprehensive range of meat products 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