



Australian Government

Assessment Requirements for SITHCCC038 Produce and serve food for buffets

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:

- present, serve and replenish one breakfast buffet and one other buffet, either lunch or dinner
- for the above breakfast buffet, each of the following must be included:
 - eggs
 - meat
 - pastries
 - fresh and tinned fruit
 - hot vegetables
 - continental items
 - sauces and accompaniments
- for the other buffet prepared as above, each of the following must be included:
 - meat or poultry
 - seafood
 - salads
 - pasta or noodles
 - breads
 - fruit and vegetables
 - cheese
 - smallgoods
 - dessert items
 - accompaniments
- produce required quantity of buffet dishes and items for above buffets that:
 - are consistent in quality, size, shape and appearance for each buffet
 - use appropriate garnish and presentation techniques
- prepare dishes for above buffets:
 - within commercial time constraints and deadlines
 - reflecting required quantities to be produced
 - following procedures for portion control and food safety practices when producing, displaying and serving hot and cold buffet food

- using appropriate showpieces and decorations.

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 to produce buffet items
 - a variety of classical and contemporary buffet items
- suitable types of foods and dishes for buffets and their characteristics:
 - appropriate conditions and temperatures for display and service to maintain optimum quality and food safety
 - appropriate portions
- presentation techniques for food items that comprise buffets
- organisational standards for:
 - serving buffet foods
 - portion sizing
- mise en place requirements for producing and presenting foods for buffets
- appropriate environmental conditions for storing ingredients and buffet food items to:
 - ensure food safety
 - optimise shelf life
- organisational food safety procedures for displaying, serving and maintaining hot and cold buffet foods for:
 - indoor buffets
 - outdoor buffets.

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, hot box or chaffer
 - commercial grade work benches (1.5 m per person)
 - commercial oven and trays (one per two persons)
 - commercial refrigeration facilities:
 - cool room
 - freezer
 - fridge

- deep-fryer
- designated storage areas for dry goods and perishables
- sink
- gas, electric or induction stove top (two burners per person)
- hot plate
- salamander or other form of griller (one per eight persons)
- storage facilities:
 - shelving
 - trays
- small equipment:
 - baking sheets and trays
 - containers for hot and cold food
 - cutting boards
 - grater
 - knife sharpening equipment:
 - sharpening steel
 - sharpening stone
 - knives and cleavers:
 - carving knife and fork
 - chef's knife
 - utility knife
 - measures:
 - measuring jugs
 - measuring spoons
 - portion control scoops
 - mortar and pestle
 - mouli
 - poacher
 - pans and pots for small and large production
 - scales
 - scoops, skimmers and spiders
 - service-ware:
 - crockery
 - cutlery and serving utensils
 - stainless steel bowls
 - silicon mats
 - small utensils:
 - sieve
 - peelers, corers and slicers
 - strainers and chinois

- scraper
- spatula
- tongs
- whisk
- steamer
- spoons and ladles
- thermometer
- buffet showpieces and decorations
- 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:
 - 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
- variety of commercial ingredients to produce the buffet foods 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>

