



**Australian Government**

# **Assessment Requirements for SITHCCC043 Work effectively as a cook**

**Release: 1**

# Assessment Requirements for SITHCCC043 Work effectively as a cook

## 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:

- safely and hygienically prepare, cook and serve menu items for a minimum of 48 complete service periods in a commercial kitchen, that cover a combination of:
  - breakfast
  - dinner
  - lunch
- during the above service periods, prepare, cook and present items for at least two of the following different menu styles:
  - à la carte
  - set menu
  - buffet
  - cyclical
- during the above service periods, prepare, cook and serve items from the following food types that meet industry and organisational quality requirements:
  - appetisers and salads
  - fish and shellfish
  - hot and cold desserts
  - meat, poultry and game
  - stocks, sauces and soups
  - vegetables, fruit, eggs and farinaceous products
- during the above service periods:
  - multi-task and integrate technical and other skills to respond to multiple demands simultaneously
  - work professionally as part of a team and coordinate team activities in line with kitchen roles and responsibilities, and organisational requirements
  - respond to special customer requests and dietary requirements
  - prepare, plate and present dishes within the typical time constraints of a commercial kitchen.

## Knowledge Evidence

Demonstrated knowledge required to complete the tasks outlined in elements and performance criteria of this unit:

- basic principles and methods of cookery
- culinary terms commonly used in the industry
- characteristics of food from all main food categories
- features of standard recipes
- organisational procedures for:
  - planning, preparing and storing food
  - workplace safety and hygiene
  - end of shift
    - cleaning procedures
    - post-shift debrief or handover
    - preparations for the next food service period
    - re-stocking
    - storing food items
- strategies for conflict management
- essential principles and practices related to:
  - planning and organising work
  - food safety and hygiene
  - kitchen safety and cleanliness
- varying requirements of different food service periods and menu types
- safe and hygienic operational practices using essential functions and features of commercial kitchen equipment in use.

## 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 equipment used to facilitate preparation of dishes as specified in the performance evidence
- 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 plans
  - guidelines relating to food disposal, storage and presentation requirements
  - safety data sheets (SDS) for cleaning agents and chemicals
- diverse and comprehensive range of perishable and non-perishable food supplies for commercial cookery or catering operations.

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>