



**Australian Government**

# **Assessment Requirements for SITHCCC044 Prepare specialised food items**

**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 recipes to prepare six different finished dishes that make use of one or more specialised food items and preparation techniques listed in the knowledge evidence
- prepare two portions of each of the above six dishes:
  - within commercial time constraints and deadlines
  - following procedures for portion control and food safety practices when handling and storing specialised food items.

## 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 specialised food preparation
- contents of date codes and rotation labels for stock
- characteristics of specialised food items:
  - appearance and presentation
    - balance
    - colour
    - contrast
  - freshness and other quality indicators
  - historical and cultural derivations
  - molecular modifications
  - service style
  - taste
  - texture
- main types and culinary characteristics of specialised food items used in contemporary cooking:
  - aquatic plants and seaweeds
  - aromatics, flavourings, spices and herbs
  - native Australian ingredients
  - commodities from ethnic cuisines and cultural traditions

- heirloom products
- meat, poultry and game other than lamb, beef, pork and chicken
- offal
- artisan cheeses and dairy products
- unusual fish, shellfish and other foods from salt or fresh water
- main preparation techniques for specialised items:
  - cooking on salt
  - fermenting
  - hanging of meat, poultry and game
  - molecular gastronomy
  - preserving:
    - ageing
    - brining
    - confit
    - curing
    - drying
    - pickling
    - smoking
  - natural and chemical tenderising
- mise en place requirements for specialised food items
- appropriate environmental conditions for handling and storing products to:
  - ensure food safety
  - optimise shelf life
- safe operational practices using essential functions and features of equipment used to produce specialised 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
    - 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)
- microwave
- salamander or other form of griller (one per eight persons)
- smoker
- 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
  - measures:
    - measuring jugs
    - measuring spoons
    - portion control scoops
  - meat:
    - cleavers
    - hooks
  - mortar and pestle
  - moulds and forms
  - mouli
  - piping bags and attachments
  - range of pans and pots for small and large production:
    - stainless steel, cast iron and non-stick fry pans
    - stock pot
  - scales:
    - 1 gram increments to 5kg
    - 10<sup>th</sup> of a gram increments
  - scoops, skimmers and spiders
  - service-ware:

- crockery
- cutlery and serving utensils
- sets of stainless steel bowls
- small utensils:
  - sieve
  - peelers, corers and slicers
  - strainers and chinois
  - scraper
  - spatula
  - pastry brush
  - tongs
  - whisk
- spoons and ladles
- steamer
- temperature probe
- thermometer
- vacuum sealer or cryovac machine
- 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 recipes for specialised food items
  - 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 perishable specialised 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>