



Australian Government

Assessment Requirements for SITHFAB017

Provide advice on food and beverage matching

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:

- discuss the characteristics of each of the major food types listed in the knowledge evidence and their compatibility with different beverages with at least three different customers
- explain to the above customers how the following features affect compatible food and beverage matches:
 - aroma
 - taste or flavour
 - temperature
 - texture
 - cookery method
- provide current, accurate and relevant advice to each of the above customers on their selection to meet different taste and price preferences
- maintain and continuously extend personal food, beverage and menu knowledge to enhance workplace activities.

Knowledge Evidence

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

- major food types, their characteristics and how those characteristics affect compatibility with beverages:
 - appetisers
 - cheeses
 - fruits and vegetables
 - meat, fish and seafood
 - salads
 - sauces and accompaniments
 - soups
 - sweets and desserts
- the following major methods of cookery and their impact in regard to food and beverage matching:

- baking
- boiling
- braising
- deep-frying
- grilling
- pan-frying
- poaching
- roasting
- shallow frying
- steaming
- stewing
- stir-frying
- the following beverage production techniques and their impact in regard to food and beverage matching:
 - bottling or packaging processes
 - brewing practice
 - chemical components
 - fermentation processes
 - maturation processes
 - variations in raw products
- compatibility of the beers, spirits and liqueurs with various food items and cuisines
- compatibility of Australian and imported wines with major food items and cuisines
- overview of the chemistry of primary food and beverage components
- different ways that alcohol is used in cooking and the impact on food items
- traditional and contemporary food and beverage matches across above cuisines, food types and beverage styles
- current and emerging trends in food and beverage matching in Australia and internationally:
 - contemporary eating and drinking habits
 - cultural and ethnic influences
 - developments in particular countries or cuisines
 - economic trends
 - health and fitness issues
 - major events and festivals
 - media influence
 - new ideas from chefs
 - seasonal and popular influences
- organisational activities for which knowledge of major food types is required:
 - conducting product tastings
 - providing product advice and selling food and beverage to customers

- selecting or assisting with selection of products from suppliers
- writing or providing input into food and beverage menus or beverage lists
- writing or providing input into food and beverage matching menus
- business considerations in the provision of information on food and beverage matching:
 - current stock
 - profitability requirements
 - responsible service of alcohol
 - stock availability
 - supplier arrangements
- formal and informal research methods to extend and update knowledge:
 - attending trade shows
 - attending food and cooking demonstrations
 - attending wine tastings
 - joining associations and industry bodies
 - reading general and trade media and supplier information
 - reading wine and beverage reference books
 - talking to chefs, cooks and other food service personnel
 - talking to product suppliers, winemakers and vineyard managers
 - using the internet
- factors to consider in achieving a balance between food and beverages on a menu.

Assessment Conditions

Skills must be demonstrated in an operational restaurant or food and beverage outlet. This can be:

- an industry workplace
- a simulated industry environment.

Assessment must ensure access to:

- stock:
 - meals from all the major food types and for entrees, main courses, accompaniments, desserts and cheeses
 - wide commercial range of alcoholic beverages:
 - Australian and imported wines
 - beers, spirits and liqueurs
- organisational specifications:
 - current beverage product information in sales kits, brochures, product manuals, and supplier information kits
 - current food information in recipes and descriptive menus
 - information databases and computerised information sources

- food and beverage menus
- kitchen staff with whom the individual can interact
- industry-realistic ratio of service staff to customers; these can be:
 - customers in an industry workplace during the assessment process; or
 - individuals who participate in role plays or simulated activities, set up for the purpose of assessment, in a simulated industry environment operated within a training organisation.

Assessors must satisfy the Standards for Registered Training Organisations' requirements for assessors; 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>