



Australian Government

Assessment Requirements for SITHFAB035 Provide silver service

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:

- prepare for and use silver service techniques for service of entrées, main courses, desserts and cheeses over three service periods
- serve meals from each of the following major food types using silver service techniques during the above service periods:
 - cheese or dairy products
 - condiments and accompaniments
 - dessert
 - seafood
 - fruits
 - garnishes
 - hors d'oeuvres or appetisers
 - meat or poultry
 - salads
 - sauces
 - vegetables
- select and use the correct silver service utensils, equipment, table service-ware, crockery, cutlery and glassware for the dishes and beverages served during the above service periods
- work to commercially-realistic timeframes and demonstrate ability to deal with multiple silver service tasks simultaneously during the above service periods.

Knowledge Evidence

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

- processes involved in preparing tables for silver service:
 - folding napkins
 - placing chairs in correct position
 - polishing cutlery, glassware and crockery
 - selecting and setting up linen, glassware, cutlery and crockery according to menu requirements

- organisational and traditional industry standards for silver service table setting of glassware, crockery and cutlery
- silver service techniques for the major food types specified in the performance evidence
- features and uses of the following items for each of the main food types specified in the performance evidence:
 - silver service utensils and equipment
 - different crockery and cutlery
 - service-ware for garnishes and accompaniments
- features and uses of different types of glassware for different beverages
- mise en place requirements for silver service menu options.

Assessment Conditions

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

- an industry workplace; or
- a simulated industry environment set up for the purposes of assessment.

Assessment must ensure access to:

- fixtures and large and small equipment:
 - food service-ware
 - glassware for alcoholic and non-alcoholic beverages
 - food service-ware and glassware storage areas
 - minimum of 15 chairs
 - minimum of five tables
 - table dressing linen and equipment
 - service linen and equipment
 - carafes for decanting wine
 - crockery and cutlery appropriate for designated menu items to be served
 - heated plates and hot serving utensils
 - table crumber
 - waiter's friend
 - white cotton gloves
- stock:
 - freshly prepared meals:
 - entrees
 - main courses
 - desserts
 - cheeses
 - condiments and accompaniments
 - wide commercial range of alcoholic and non-alcoholic beverages
- cleaning materials and equipment

- organisational specifications:
 - equipment manufacturer instructions
 - commercial food and beverage menus currently used by the hospitality industry
 - wine lists
- kitchen staff with whom the individual can interact and an industry-realistic ratio of service staff to customers. These can be:
 - kitchen staff and 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>