SITHFAB035 Provide silver service

Release: 1

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Modification History

Not applicable.

Application

This unit describes the performance outcomes, skills and knowledge required to provide full silver service in a fine-dining restaurant. It requires the ability to prepare tables for silver service and use silver service techniques to serve meals.

The unit applies to hospitality organisations where silver service of food is provided, such as à la carte or fine-dining restaurants.

Silver service standard refers to superior table service in a fine-dining setting where diners are provided with a high level of personalised attention and table service. Some menu items may also be prepared and served at the table rather than being ready plated in the kitchen.

The unit applies to senior food and beverage attendants who operate independently or with limited guidance from others. They may provide operational advice and support to team members.

The skills in this unit must be applied in accordance with Commonwealth and State/Territory legislation, Australian/New Zealand standards and industry codes of practice.

No occupational licensing, certification or specific legislative requirements apply to this unit at the time of publication.

Pre-requisite Unit

SITXFSA005 Use hygienic practices for food safety

Competency Field

Food and Beverage

Unit Sector

Hospitality

Elements and Performance Criteria

ELEMENTS	PERFORMANCE CRITERIA
Elements describe the essential outcomes	*Performance criteria describe the performance needed to demonstrate achievement of the element.*
1. Prepare tables for	1.1. Prepare tables to silver service standard with the appropriate

silver service.	equipment and utensils for designated menu.
	1.2. Set tables to silver service standard with the appropriate crockery, cutlery, glassware and silverware.
	1.3. Evaluate the presentation of tables and make adjustments before commencing service period.
	1.4. Change cutlery on the table in silver service style and at the appropriate time to suit customer choice of menu items.
2. Work in cooperation with kitchen staff.	2.1. Liaise with kitchen staff in a professional manner to ensure correct preparation, presentation and timing of meals.
	2.2. Establish appropriate relationship with chef to ensure that silver service between the kitchen and dining room is maintained effectively.
3. Use silver service techniques to serve meals.	3.1. Complete mise en place requirements for silver service menu options.
	3.2. Select correct utensils and equipment for silver service.
	3.3. Balance servers and position them correctly at the table for silver service.
	3.4. Serve food items using appropriate silver service techniques.
	3.5. Portion and place food and condiments based on advice from kitchen or head waiter.
	3.6. Handle hot dishes carefully and provide advice to customers.

Foundation Skills

Foundation skills essential to performance in this unit, but not explicit in the performance criteria are listed here, along with a brief context statement.

SKILLS	DESCRIPTION
Reading skills to:	• interpret menus to determine the table setting requirements.
Oral communication skills to:	• discuss precision timing and presentation of meals with chef and other kitchen staff.
Numeracy skills to:	• calculate portions and quantities for individual plate service.
Problem-solving skills to:	• evaluate the standard of presentation of the tables against organisational and traditional silver service standards.
Teamwork skills to:	• work closely and harmoniously with chef and other kitchen staff to ensure precision service of customer meals.
Planning and organising	• select appropriate service-ware for a given menu and

| skills to: | efficiently prepare tables to silver service standard in advance of the service period. |
| Technology skills to: | • select and use silver service equipment and utensils for a given menu. |

Unit Mapping Information

Supersedes and is equivalent to SITHFAB015 Provide silver service.

Links

Companion Volume implementation guides are found in VETNet - https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=68c40a93-e51d-4e0f-bc06-899dff092694