



Australian Government

Assessment Requirements for SITHFAB036 Provide advice on food

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 with at least three different customers
- use the correct application of each of the following sensory evaluation techniques on at least one occasion to evaluate food:
 - smell or nose appraisal
 - taste appraisal
 - visual appraisal
- 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 knowledge of the major food types listed in the knowledge evidence on at least one occasion 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 and their characteristics:
 - appetisers
 - cheeses
 - fruits and vegetables
 - meat, fish and seafood
 - salads
 - sauces and accompaniments
 - soups
 - sweets and desserts
- information relating to the above major food types:
 - ingredients
 - major suppliers
 - methods of preparation, cooking and production
 - origins and cultural background and issues

- presentation styles
- service styles
- suitability for different customers
- typical or suitable accompaniments and garnishes
- past, current and emerging trends in the Australian food industry:
 - contemporary eating habits
 - cultural and ethnic influences
 - media influence
 - seasonal and popular influences
- current information on:
 - food and beverage festivals
 - organisation:
 - menus and specials
 - promotional activities
 - trends
 - typical foods and wines of the local area
- meaning of:
 - drug-food interactions
 - food allergy
 - food intolerance
 - genetically modified foods
- organisational activities for which knowledge of major food types is required:
 - conducting product tastings
 - providing product advice and selling food to customers
 - selecting or assisting with selection of products from suppliers
 - writing or providing input into menus
- groups that have specific dietary requirements to be considered:
 - infants, children and adolescents
 - older people
 - people from specific cultural or religious groups
 - people with particular nutritional requirements
- business considerations in the provision of information and advice on food:
 - current stock
 - profitability requirements
 - responsible service of alcohol
- formal and informal research methods to extend and update knowledge
- key health and legal consequences of failing to address special dietary requirements
- primary components of Australian Dietary Guidelines including those for children, adolescents and older Australians.

Assessment Conditions

Skills must be demonstrated in an operational restaurant or 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:

- Australian Dietary Guidelines
- organisational specifications:
 - current food information in recipes and menus
 - information databases and computerised information sources
- 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>