



**Australian Government**

# **Assessment Requirements for SITHKOP003 Plan and display buffets**

**Release: 1**

# Assessment Requirements for SITHKOP003 Plan and display buffets

## 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:

- design, plan and display at least one buffet for each of the following:
  - indoor venue
  - outdoor venue
  - breakfast
  - lunch or dinner
  - event or function
- the above buffet must incorporate use of at least six of the following hot and cold buffet foods:
  - breakfast foods
  - meat or poultry
  - seafood
  - salads
  - breads
  - fruit or vegetables
  - cheese
  - smallgoods
  - dessert and pastry items
  - accompaniments
  - glazed foods, galantines and forcemeats
  - themed foods
  - foods selected to meet special dietary requirements
- present buffet with artistic flair, incorporating at least six of the following main elements:
  - candles or lighting
  - showpieces and decorations
  - linen
  - food and food items
  - service equipment
  - service-ware
  - table arrangements

- themed foods
- document operational requirements and supervise food preparation and service for above buffets
- prepare above buffets:
  - within commercial time constraints and deadlines
  - reflecting required quantities to be produced
  - following procedures for portion control and food safety practices when producing, displaying and serving hot and cold buffet food
  - responding to special customer requests and dietary requirements.

## Knowledge Evidence

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

- suitable types of foods and dishes for buffets and their characteristics:
  - culinary terms for a variety of classical and contemporary buffet items
  - appropriate conditions and temperatures for display and service to maintain optimum quality and food safety
  - appropriate portions
- presentation techniques for food items that make up a buffet
- design considerations for buffets:
  - appropriateness of food items for buffets
  - balance of dish types
  - colour and style
  - costing issues
  - nutritional value of food
  - operational constraints
  - themes of occasions
  - use of showpieces and decorations
- showpieces and decorations for buffets:
  - bread
  - candles
  - carved, moulded or assembled items
  - chocolate
  - decorated, display and special occasion cakes
  - edible or non-edible materials
  - floral arrangements
  - fruit and vegetable displays
  - glassware and service-ware
  - ice, fruit or vegetable, chocolate, salt or margarine carvings
  - special theme items

- sugar.

## Assessment Conditions

Skills must be demonstrated in an operational commercial kitchen. This can be:

- an industry workplace
- a simulated industry environment, such as a training food and beverage outlet servicing customers.

Assessment must ensure access to:

- a buffet display and service area with:
  - buffet showpieces and decorations specified in the knowledge evidence
  - lighting for buffet
  - linen
  - specific equipment for buffet service:
    - chafing dishes
    - display crockery
    - serving equipment
- food and food items for buffet
- computers and software programs to produce food preparation lists and display plans
- organisational specifications:
  - food preparation lists
  - display plans.

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>