



Australian Government

**Assessment Requirements for
SITHKOP005 Coordinate cooking
operations**

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:

- supervise food production processes and monitor and report on the quality of kitchen outputs for a minimum of twelve complete service periods (shifts) including:
 - development of:
 - kitchen workflow schedules
 - mise en place lists
 - food preparation lists
 - calculating and ordering food supplies for at least four of the types of food service styles listed in the knowledge evidence
- coordinate cooking operations within commercial time constraints for food production processes, which must include at least two of the following categories:
 - bulk cooking
 - cook chill for extended life
 - cook chill for five day shelf life
 - cook freeze
 - fresh cook.

Knowledge Evidence

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

- for at least three of the hospitality and catering organisations detailed in the unit's application:
 - comprehensive details of food production processes for:
 - receiving
 - mise en place
 - preparing or cooking
 - post-cooking storage
 - reconstitution
 - re-thermalisation
 - serving

- critical control points in food production where food hazards must be controlled
- menus and recipes for items produced in performance evidence
- indicators of quality food products:
 - appearance and visual appeal
 - colour
 - consistency
 - moisture content
 - mouth feel and eating properties
 - plate presentation
 - portion size
 - shape
 - taste
 - texture
- types of food service styles:
 - à la carte
 - buffet
 - set menu
 - table d'hôte
 - bulk cooking operations
 - functions and events
 - festivals
- use of designated decorations, garnishes or sauces
- types of food production systems and their characteristics for different production methods specified in the performance evidence
- range of formats and content for:
 - kitchen workflow schedules
 - mise en place plans
 - food preparation lists.

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 kitchen servicing customers.

Assessment must ensure access to:

- fixtures and large equipment:
 - commercial grade work benches (1.5 m/person)
 - commercial refrigeration facilities:
 - cool room

- freezer
- fridge
- designated storage areas for dry goods and perishables
- recording systems
- storage facilities:
 - containers for hot and cold food
 - shelving
 - trays
- small equipment:
 - thermometers
 - tongs and serving utensils
- diverse and comprehensive range of perishable food supplies for commercial cookery or catering operations
- organisational specifications:
 - commercial cleaning schedules
 - current commercial stock control procedures and documentation for ordering, monitoring and maintaining stock
 - mise en place lists, menus and standard recipes and recipes for special dietary requirements
 - ordering and docketing paperwork
 - food safety plan
 - safety data sheets (SDS) for cleaning agents and chemicals
 - work flow schedules
- industry realistic ratios of food production staff to the individual who is coordinating them throughout food production periods; these can be:
 - 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>