



Australian Government

SITHKOP006 Plan catering for events or functions

Release: 1

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Modification History

Not applicable.

Application

This unit describes the performance outcomes, skills and knowledge required to plan catering for events or functions. It requires the ability to identify the purpose and scope of the event, prepare catering proposals to meet customer requirements, and finalise operational plans for the delivery of catering. It does not include food preparation, which is covered by commercial cookery units.

The unit applies to catering for any type of event in the cultural, community, hospitality, sporting, tourism and event industries.

It applies to catering and event personnel who operate independently or with limited guidance from others. This unit is relevant to a caterer or other cookery specialist involved in event catering, but also to non-catering specialists including event, function and banquet coordinators.

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

Pre-requisite Unit

Nil

Competency Field

Kitchen Operations

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. Identify purpose and scope of the event.	<p>1.1. Discuss and clarify purpose of event or function with stakeholders.</p> <p>1.2. Accurately identify specific customer needs and preferences, and determine catering requirements.</p>
2. Prepare catering proposal.	<p>2.1. Collect and collate operational information for the event and venue.</p> <p>2.2. Analyse operational factors influencing catering, and consult with stakeholders to determine overall approach.</p> <p>2.3. Contribute ideas to event concept, theme and format and incorporate creative elements into the catering proposal.</p> <p>2.4. Verify operational and service practicality of the catering proposal through consultation and analysis.</p> <p>2.5. Present proposal including accurate information on range and style of catering products and services.</p> <p>2.6. Obtain approval to proceed with catering.</p>
3. Prepare and implement operational plan.	<p>3.1. Prepare an operational plan for provision of catering and ancillary products and services, identifying steps, activities and sequence.</p> <p>3.2. Incorporate risk management issues into plan.</p> <p>3.3. Review, verify and finalise details with client.</p> <p>3.4. Provide accurate information on operational plans to relevant personnel to ensure effective implementation.</p> <p>3.5. Implement and monitor catering plan for the event, making adjustments as required.</p> <p>3.6. Obtain feedback from customer and operational staff after the event to inform future catering activities.</p>

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:	<ul style="list-style-type: none"> • read and interpret written feedback and unfamiliar and detailed venue information.
Writing skills to:	<ul style="list-style-type: none"> • write comprehensive catering proposals and complex operational plans.
Oral communication	<ul style="list-style-type: none"> • use active listening and open and closed questioning to consult on

- skills to: catering requirements with customers and other stakeholders.
- Numeracy skills to:
- calculate number of catering products and services required for the event or function
 - calculate timings for the preparation and service of food.
- Problem-solving skills to:
- analyse operational factors influencing catering
 - respond to operational difficulties when implementing the plan and identify when assistance is required from colleagues and external specialists
 - identify deficiencies in proposals and plans and make adjustments.
- Initiative and enterprise skills to:
- explore a range of product concepts to improve the event theme and format.
- Planning and organising skills to:
- access and sort information required for catering proposals and plans, and write and submit them within designated deadlines.
- Technology skills to:
- use computers, word processing, presentation and spreadsheet software packages.

Range of Conditions

Specifies different work environments and conditions that may affect performance. Essential operating conditions that may be present (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) are included.

Range is restricted to essential operating conditions and any other variables essential to the work environment.

- Operational information** must involve consideration of the following factors:
- budget
 - capacity of facilities to produce catering
 - concept, style and theme
 - consideration of negative environmental impacts and minimal impact practices for the venue
 - date and time
 - duration
 - guest numbers
 - guest profile
 - location of:
 - food production kitchen
 - service venue
 - nature and parameters of the venue:
 - type (internal or external)
 - dimensions of delivery access and storage

areas

- access to cooking facilities
- off and on-site staff requirements
- resources that will be used:
 - physical
 - human
 - food and beverage supplies
- suppliers, and supply and cost specifications
- special, new or hired equipment required to provide catering
- transportation requirements.
- decorations that complement themed events and functions
- food with interesting links to other event aspects
- innovative options to address particular operational limitations
- innovative presentation of food and beverage
- unusual combinations of food items or service ideas.
- buffet showpieces
- floral displays and decorations
- items and merchandise:
 - chocolates, fruit, nuts, alcohol
 - hampers
 - gift items of any type
 - novelties
- on-site management of event
- room decorations
- staffing
- table decorations
- theme and décor.

Creative elements must involve consideration of:

Ancillary product and services must involve consideration of:

Unit Mapping Information

SITHKOP404 Plan catering for events or functions

Links

Companion Volume implementation guides are found in VETNet -
<https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=68c40a93-e51d-4e0f-bc06-899df092694>

