Assessment Requirements for SITHKOP008 Select catering systems

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:

- evaluate the following catering systems for suitability for organisational requirements:
    - cook-chill for five day life
    - cook-chill for extended life
    - cook-freeze
    - fresh cook
- identify and assess organisational operational constraints and operating features when selecting the above appropriate systems.

Knowledge Evidence

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

- methods of cookery for all major food types
- methods for preserved and packaged foods
- for hospitality and catering organisations specified in the unit application, as well as for the specific organisation:
    - comprehensive details of all food production processes for:
        - receiving
        - mise en place
        - preparing or cooking
        - post-cooking storage
        - reconstitution
        - re-thermalisation
        - serving
        - storing
    - operational constraints that affect the type of system used:
        - facilities and equipment
        - financial resources
        - human resources (current skills and training needs)

- types of catering systems specified in the performance evidence and their food production characteristics for different production methods
- operating features of different catering systems:
  - installation requirements
  - staffing requirements
  - wastage rates and issues
  - critical control points in food preparation system where food hazards can be controlled.

Assessment Conditions

Skills must be demonstrated in a hospitality or catering industry business operation for which a tailored catering system is selected. This can be:

- an industry workplace
- a simulated industry environment.

Assessment must ensure access to:

- food safety and work health and safety (WHS) information relevant to operating catering systems
- operational information about food production processes for commercial caterers
- product specifications for a range of integrated catering systems
- key personnel with whom the individual can interact; these can be:
  - staff in an industry workplace who interact with the individual during the assessment process
  - individuals who participate in role plays or simulated activities, set up for the purpose of assessment in an operational context.

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