



**Australian Government**

**Assessment Requirements for  
SITHKOP011 Plan and implement service  
of buffets**

**Release: 1**

# Assessment Requirements for SITHKOP011 Plan and implement service of 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 and plan one indoor and one outdoor buffet including at least eight of the following food items:
  - meat or poultry
  - seafood
  - salads
  - pasta or noodles
  - breads
  - fruit and vegetables
  - cheese
  - smallgoods
  - dessert items
  - accompaniments
- supervise the preparation and service of one of the above buffets:
  - using appropriate equipment and service-ware
  - within commercial time constraints and deadlines
  - following procedures for portion control and food safety practices when producing, displaying and serving hot and cold buffet food.

## 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, timeframes and temperatures for display and service to maintain optimum quality and food safety
  - appropriate portions
  - showpieces and decorations
- 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
- operational constraints
- matching food items to themes:
  - cultural
  - seasonal
  - location
- use of showpieces and decorations.

## Assessment Conditions

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

- an industry workplace; or
- a simulated industry environment, such as an industry-realistic training kitchen servicing customers.

Assessment must ensure access to:

- a buffet display and service area with:
  - buffet showpieces and decorations
  - lighting for buffet
  - linen
- specific equipment for buffet service:
  - chafing dishes
  - display crockery
  - serving equipment
- food items for buffet
- food safety policies
- organisational specifications:
  - mise en place lists
  - equipment, service-ware and linen lists
  - display plans.

Assessors must satisfy the Standards for Registered Training Organisations' requirements for assessors and:

- have achieved the Certificate III or Certificate IV in Commercial Cookery, or Certificate III or IV in Catering Operations, or Certificate III or IV in Patisserie, or their successors; or

hold a trade certificate as a cook or chef or equivalent; 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>