



Australian Government

Assessment Requirements for SITHKOP013 Plan 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:

- develop a food production plan for four of the following food service styles:
 - à la carte
 - buffet
 - set menu or table d'hôte
 - bulk cooking operations
 - functions or events.

Knowledge Evidence

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

- contents of food production plans including:
 - mise en place lists
 - equipment lists
 - purchase orders
 - staff allocations
- comprehensive details of food production processes for:
 - receiving
 - mise en place
 - preparing
 - cooking
 - food storage
 - reconstitution
 - re-thermalisation
 - serving
 - critical control points in food production where food hazards must be controlled
- characteristics of food service styles listed in the performance evidence
- factors to be considered in regard to food preparation requirements:
 - meal quantities required

- menu items
- organisational standards
- portion control
- special dietary requirements
- special customer requests
- standard recipes
- timeframe
- processes for ordering or purchasing stock, including:
 - ordering direct from suppliers
 - ordering through a central stock ordering system.

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:

- organisational specifications:
 - current commercial stock control procedures and documentation for ordering, monitoring and maintaining stock
 - mise en place lists, menus and standard recipes
 - food safety plan.

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>