



Australian Government

Assessment Requirements for SITHKOP016 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:

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

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
- comprehensive details of all food production processes for hospitality and catering organisations, including:
 - 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
 - location of service points
 - type of menu and nutritional requirements
 - production volume
 - holding requirements
 - financial resources

- human resources
- 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 business operation for which a tailored catering system is selected. This can be:

- an industry workplace; or
- an industry-realistic simulated 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.

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>