SITHKOP016 Select catering systems

Release: 1

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Modification History

Not applicable.

Application

This unit describes the performance outcomes, skills and knowledge required to evaluate and select an integrated production, distribution and service catering system to meet the food production needs of a catering organisation. It requires the ability to determine catering system requirements for the organisation, evaluate operational aspects of different catering systems, and select a catering system that suits the characteristics and needs of the organisation.

The unit applies to all hospitality and catering organisations that prepare and serve food. This includes restaurants, hotels, clubs, educational institutions, health establishments, defence forces, cafeterias, kiosks, cafes, residential caterers, in flight and other transport caterers, event and function caterers.

It applies to senior managers who operate with significant autonomy and who are responsible for making a range of strategic management decisions, including executive chefs and catering managers.

The skills in this unit must be applied in accordance with Commonwealth and State or Territory legislation, Australian standards and industry codes of practice.

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. Determine catering system requirements.	1.1. Consult with key personnel and identify catering system requirements for the organisation.
	1.2. Identify operational constraints that affect the type of system used.
	1.3. Determine organisational system requirements.
2. Evaluate catering systems.	2.1. Evaluate food production characteristics of different systems.
	2.2. Evaluate system processes and equipment for all stages of the food production process.
	2.3. Analyse staffing requirements for specific systems and identify current and future staffing needs.
	2.4. Identify installation requirements for systems and their operational impacts.
	2.5. Identify and assess potential waste issues for effects on profitability.
	2.6. Assess food hazard analysis and control points for different systems.
3. Select catering system.	3.1. Analyse costs and benefits of different systems.
	3.2. Complete overall assessment of production and organisational changes required to introduce different systems.
	3.3. Select a catering system that suits the characteristics and needs of the organisation.

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:	• read and interpret detailed product specifications for different catering systems.
Numeracy skills to:	• calculate waste issues and impacts on profitability • review complex financial information and calculate production costs and costs for installing a new system.
Learning skills to:	• research product options for suppliers of catering systems.

Problem-solving skills to:	• analyse and evaluate all aspects of the organisation's catering operation and select a catering system that best suits its characteristics and needs.
Planning and organising skills to:	• access and sort all information required to evaluate different catering systems and coordinate a timely and efficient selection process • identify organisational operational constraints and select a system to complement operations.

Unit Mapping Information

Supersedes and is equivalent to SITHKOP008 Select catering systems.

Links

Companion Volume implementation guides are found in VETNet - https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=68c40a93-e51d-4e0f-bc06-899dff092694