



**Australian Government**

**Department of Education, Employment and Workplace Relations**

# **SITHCCC007A Prepare sandwiches**

**Revision Number: 1**

## SITHCCC007A Prepare sandwiches

### Modification History

Not applicable.

### Unit Descriptor

#### Unit descriptor

This unit describes the performance outcomes, skills and knowledge required to prepare and present a variety of sandwiches in a commercial kitchen or catering operation.

Sandwiches may be classical or modern, hot or cold, of varying cultural and ethnic origins and use a variety of fillings and types of bread.

Sandwiches may be pre-prepared or made on demand according to customer requests.

Preparation, presentation and storage potential of sandwiches will depend on bread types and fillings.

No licensing, legislative, regulatory or certification requirements apply to this unit at the time of endorsement.

### Application of the Unit

#### Application of the unit

This unit applies to those working in hospitality and catering enterprises where sandwiches are prepared and served such as restaurants, cafes, cafeterias and other catering operations.

Those undertaking this role usually work under supervision and as part of a team.

### Licensing/Regulatory Information

Not applicable.

## Pre-Requisites

### Prerequisite units

This unit must be assessed after the following prerequisite units:  
 SITHCCC001B Organise and prepare food  
 SITXOHS002A Follow workplace hygiene procedures.

## Employability Skills Information

### Employability skills

The required outcomes described in this unit of competency contain applicable facets of employability skills. The Employability Skills Summary of the qualification in which this unit is packaged will assist in identifying employability skills requirements.

## Elements and Performance Criteria Pre-Content

Elements describe the essential outcomes of a unit of competency.

Performance criteria describe the required performance needed to demonstrate achievement of the element. Where ***bold italicised*** text is used, further information is detailed in the required skills and knowledge and/or the range statement. Assessment of performance is to be consistent with the evidence guide.

## Elements and Performance Criteria

### ELEMENT

### PERFORMANCE CRITERIA

- |   |  |     |   |
|---|--|-----|---|
| 1 | Prepare and present a variety of sandwiches. | 1.1 | Prepare a variety of <b><i>sandwich types</i></b> , including classical and contemporary.             |
|   |  | 1.2 | Select suitable bases from a range of bread types.  |
|   |  | 1.3 | Produce sandwiches using the correct ingredients to an acceptable enterprise <b><i>standard</i></b> . |
|   |  | 1.4 | <b><i>Prepare</i></b> sandwiches using a range of appropriate   |

<b>ELEMENT</b>	<b>PERFORMANCE CRITERIA</b> <i>techniques.</i>
	<ul style="list-style-type: none"><li>1.5 Select appropriate equipment for toasting and heating and use it correctly and safely.</li><li>1.6 Prepare and present sandwiches in a logical and sequential manner within the required timeframe.</li><li>1.7 Prepare sandwiches according to enterprise standards and customer requests.</li><li>1.8 Present sandwiches in an attractive manner, using suitable garnishes and serviceware.</li></ul>
2 Store sandwiches.	2.1 <b>Store</b> sandwiches hygienically at the correct temperature and in appropriate conditions to maintain freshness and quality.

## Required Skills and Knowledge

### REQUIRED SKILLS AND KNOWLEDGE

This section describes the essential skills and knowledge and their level, required for this unit.

The following skills must be assessed as part of this unit:

- creative presentation techniques for sandwiches
- logical and time-efficient work flow
- safe work practices, particularly in relation to cutting and slicing
- waste minimisation techniques and environmental considerations in relation to preparation of sandwiches
- problem-solving skills to deal with problems such as shortages of food items, mistakes or problems in sandwiches produced, and equipment failure
- communication skills to listen and understand and clarify customer requirements, provide information and interpret non-verbal communication
- literacy skills to read requirements of orders and menus
- numeracy skills to calculate quantities and portions against sandwich orders
- organisational skills and teamwork.

The following knowledge must be assessed as part of this unit:

- suitable breads and fillings and appropriate food combinations for sandwiches
- suitable storage techniques to maintain optimum quality of ingredients
- culinary terms commonly used in the industry in relation to sandwiches
- principles and practices of hygiene, including dress standards
- basic food information in relation to special dietary needs and customer requests, and suitable breads and ingredients to meet these needs
- portion control for sandwiches
- past and current trends in sandwiches.

## Evidence Guide

### EVIDENCE GUIDE

The evidence guide provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge, the range statement and the Assessment Guidelines for this Training Package.

## EVIDENCE GUIDE

### Critical aspects for assessment and evidence required to demonstrate competency

Evidence of the following is essential:

- ability to prepare a variety of sandwiches of different types using different breads and ingredients
- ability to prepare a quantity of sandwiches within industry-realistic timeframes
- ability to present sandwiches attractively
- hygienic food-handling practices
- safe work practices, particularly in relation to cutting and slicing.

### Context of and specific resources for assessment

Assessment must ensure:

- demonstration of skills within a fully equipped, commercially realistic food preparation area for sandwich production, as defined in the Assessment Guidelines
- use of authentic ingredients for sandwiches
- industry-realistic ratios of staff to customers.

### Methods of assessment

A range of assessment methods should be used to assess practical skills and knowledge. The following examples are appropriate for this unit:

- direct observation of the candidate making sandwiches and preparing fillings
- sampling of sandwiches prepared by the candidate
- written or oral questions to test knowledge of appropriate food combinations for sandwiches and hygienic food-handling requirements
- review of portfolios of evidence and third-party workplace reports of on-the-job performance by the candidate.

Holistic assessment with other units relevant to the industry sector, workplace and job role is recommended, for example:

SITHCCC002A Present food

SITHCCC006A Prepare appetisers and salads.

## EVIDENCE GUIDE

### Assessing employability skills

Employability skills are integral to effective performance in the workplace and are broadly consistent across industry sectors. How these skills are applied varies between occupations and qualifications due to the different work functions and contexts.

Employability skills embedded in this unit should be assessed holistically with other relevant units that make up the skill set or qualification and in the context of the job role.

## Range Statement

### RANGE STATEMENT

The range statement relates to the unit of competency as a whole. It allows for different work environments and situations that may affect performance. Bold italicised wording in the performance criteria is detailed below.

***Sandwich types*** to be prepared may include:

- pullman
- open sandwiches
- club sandwiches
- pinwheel, domino or chequerboard sandwiches
- filled rolls, focaccia or pita bread
- those using specialised or ethnic breads such as dark rye, gluten-free and Turkish.

***Standard*** for producing sandwiches must ensure:

- neatness of presentation
- appropriate ingredient combinations
- precise and uniformly cut ingredients
- uniform size and shape
- attractive serveware and garnishes.

## RANGE STATEMENT

*Preparation* and *storage* of sandwiches must include consideration of:

- bread type
- ingredients, nature and consistency of fillings
- need for chilling
- use of plastic wrap or foil
- use of bulk-storage containers
- use of customised containers for display, presentation and sale.

*Techniques* for making sandwiches may include:

- spreading
- layering
- piping
- portioning
- moulding
- cutting
- garnishing.

## Unit Sector(s)

**Sector**

Hospitality

## Competency field

**Competency field**

Commercial Cookery and Catering