



Australian Government

Department of Education, Employment and Workplace Relations

SITHCCC019A Plan, prepare and display a buffet

Revision Number: 1

SITHCCC019A Plan, prepare and display a buffet

Modification History

Not applicable.

Unit Descriptor

Unit descriptor

This unit describes the performance outcomes, skills and knowledge required to design, plan, prepare and display a buffet creatively. There is a relationship between this unit and SITHCCC015A Plan and prepare food for buffets, which deals with the planning, preparation, cooking and presentation of food items for buffets.

Buffets may be associated with various occasions and situations, and may be indoors or outdoors.

The design of the total concept, selection of food items and display will vary according to customer requirements, occasion and type of buffet.

Decorations and centrepieces can be designed and made, or selected and organised according to enterprise practices or customer requests. They may be carved, moulded or assembled and can be made from edible or non-edible materials.

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 all hospitality and catering enterprises where buffets are prepared and served, such as restaurants, hotels and other catering operations. It applies to cooks in a senior position who may supervise a team and who are responsible for their own work outputs.

Licensing/Regulatory Information

Not applicable.

Pre-Requisites

Prerequisite units

This unit must be assessed after the following prerequisite units:

SITHCCC001B Organise and prepare food

SITHCCC002A Present food

SITHCCC005A Use basic methods of cookery

SITHCCC015A Plan and prepare food for buffets

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 Plan and design a buffet.	<p>1.1 Design <i>total buffet concept</i>, food items and display as required, in consultation with customers and other <i>relevant people</i>.</p> <p>1.2 Plan <i>buffets</i> according to required theme or occasion, in consultation with customers and other relevant people.</p> <p>1.3 Select and organise an appropriate range and quantity of food items with consideration given to quality and price, related to enterprise and customer requirements.</p>
2 Prepare for the buffet.	<p>2.1 Select appropriate service equipment, serveware and linen to display food and decorations.</p> <p>2.2 Plan and arrange tables and service points so that they are suitable for buffet display and service according to establishment requirements, occasion and efficient and safe customer and staff accessibility.</p> <p>2.3 Prepare or organise food presentation with artistic flair and according to establishment standards and customer requirements.</p> <p>2.4 Select, and prepare or organise appropriate and attractive <i>decorations and centrepieces</i> as required.</p> <p>2.5 Liaise with relevant people to organise preparation and conduct of buffets where required.</p>
3 Display food items.	<p>3.1 Display food items with a sense of artistry to create customer appeal.</p> <p>3.2 Use garnishes and accompaniments to enhance taste and appeal.</p> <p>3.3 Supervise buffet service to ensure that food items are replenished, and that the total display remains neat and attractive.</p>

ELEMENT**PERFORMANCE CRITERIA**

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|---|---|
| 4 Present buffet in a safe and hygienic manner. | 4.1 Identify potential health problems through cross-contamination and food spoilage and take appropriate preventative measures to eliminate these risks. |
| | 4.2 Keep food on display at temperature levels as prescribed by legislation. |

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:

- logical and time-efficient work flow
- waste minimisation techniques and environmental considerations in relation to the planning and display of buffets
- artistic skills and creativity relating to design and presentation of buffets
- techniques for the attractive presentation and display of food, centrepieces and decorations
- problem-solving skills to deal with breakdowns in systems or equipment
- literacy skills to review information about customer preferences
- communication skills to liaise with customers and team members, clarify requirements, provide information, and listen to and interpret information and non-verbal communication
- numeracy skills to calculate quantities of commodities and other ingredients required for a given number of guests.

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

- design process for buffets, including:
 - balance of dish types
 - nutritional considerations
 - colour and style
 - appropriateness of food items for buffets
 - operational constraints
 - costing issue
- principles and practices of hygiene, particularly related to issues surrounding buffet service
- legislation on food safety related to service of food for buffets.

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

EVIDENCE GUIDE

Guidelines for this Training Package.

Critical aspects for assessment and evidence required to demonstrate competency

Evidence of the following is essential:

- project or work activities that allow the candidate to plan and coordinate the actual operation of a buffet within typical workplace time constraints
- safe food preparation and handling procedures and practices regarding service and storage of food for buffets
- ability to present buffets attractively with artistic flair
- detailed understanding of the different nature and handling requirements for buffet food items, decorations and centrepieces
- efficient organisation and planning skills regarding work flow, service and physical layout of buffets.

Context of and specific resources for assessment

Assessment must ensure:

- demonstration of skills within a fully equipped operational commercial kitchen, including industry-current equipment, as defined in the Assessment Guidelines
- access to specific equipment for buffet preparation, including suitable display crockery for buffets and buffet service equipment, such as chafing dishes
- use of authentic ingredients
- industry-realistic ratios of kitchen staff to customers.

EVIDENCE GUIDE

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:

- evaluation of the content and presentation of a buffet planned and coordinated by the candidate
- oral or written questions to assess knowledge of buffet design issues and options
- 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:

SITHCCC015A Plan and prepare food for buffets

SITHCCC024B Select, prepare and serve specialised cuisines.

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.

RANGE STATEMENT

Total buffet concept includes as required:

- selection of appropriate food and food items
- table arrangements
- service equipment
- serviceware
- linen
- decorations
- candles and lighting
- centrepieces.

Relevant people who may be involved in the design, planning, preparation and conduct of buffets include:

- customers
- supervisors and managers
- display artists and decoration wholesalers
- interior designers and decorators
- other cooks and chefs
- service staff.

Buffets may include:

- functions
- parties
- special celebrations
- breakfast
- lunch
- dinner.

Decorations and centrepieces may include:

- fruit
- vegetables
- flowers and plants
- salt
- ice
- bread
- chocolate
- sugar
- decorated cakes and display cakes
- margarine.

Unit Sector(s)

Sector

Hospitality

Competency field

Competency field

Commercial Cookery and Catering