



**Australian Government**

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

# **SITHCCC023B Select, prepare and serve specialised food items**

**Revision Number: 1**

## **SITHCCC023B Select, prepare and serve specialised food items**

### **Modification History**

Not applicable.

### **Unit Descriptor**

#### **Unit descriptor**

This unit describes the performance outcomes, skills and knowledge required to plan, prepare and present specialised food items that are more unusual in nature. It covers the preparation and service of specialised items as part of a general menu, as well those offered by enterprises which specialise in particular menu items. Specialised food items may be used as part of classical, contemporary, specialised or ethnic cuisines.

This unit covers cooking at an advanced and specialised level, using a variety of non-standard food items and related specialised techniques.

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

### **Application of the Unit**

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This unit applies to those working in hospitality and catering enterprises where specialised food items are prepared and served, such as restaurants, hotels and other catering operations. The role is usually undertaken by cooks and chefs with advanced cookery skills in senior or supervisory positions.

### **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

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 Select specialised food items. | 1.1 Source suitable suppliers of <b><i>specialised food items</i></b> as required.   |
|                                  | 1.2 Select suppliers according to range, quality, price and enterprise requirements. |

**ELEMENT****PERFORMANCE CRITERIA**

- |  |   |
|--|---|
|  | <ul style="list-style-type: none"><li>1.3 Maximise profitability of menu items by negotiating purchase price of both one-off and regular purchases.</li><li>1.4 Purchase <i>specialised food items</i> according to quality currently presented.</li><li>1.5 Minimise wastage through appropriate purchase and storage, taking into account any special requirements.</li></ul>   |
| 2 Plan menus or promotional strategies.                    | <ul style="list-style-type: none"><li>2.1 Plan specialised menus or menu items to meet enterprise and customer requirements and achieve an appropriate balance or integration with other items.</li><li>2.2 Develop menus or promotional material to incorporate or focus on specialised food items.</li><li>2.3 Price menu items to achieve satisfactory profit levels and to satisfy enterprise requirements.</li><li>2.4 Take seasonal availability into account when developing menus or <i>promotional strategies</i>.</li><li>2.5 Create new menu items or dishes using specialised foods and taking into consideration characteristics of varieties of food items, eating characteristics and taste.</li></ul> |
| 3 Prepare and present dishes using specialised food items. | <ul style="list-style-type: none"><li>3.1 <b>Prepare</b> specialised items according to suitable recipes and appropriate techniques, ensuring appropriate flavour combinations, eating characteristics and taste.</li><li>3.2 <b>Cook</b> specialised items in a variety of styles appropriate to the food item and as required by the menu, enterprise, customer preferences and relevant cultural norms.</li><li>3.3 Present food items appropriately to maximise appeal, taking into account particular food characteristics.</li><li>3.4 Preserve foods where appropriate, using suitable techniques.</li></ul>   |
| 4 Implement hygienic and safe practices.                   | <ul style="list-style-type: none"><li>4.1 Identify potential hygiene and safety problems and take appropriate <i>preventative measures</i> to eliminate risks in the preparation of specialised food items.</li><li>4.2 Store specialised food items hygienically and according to food safety requirements.</li></ul>  |



## 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:

- negotiation skills to purchase products at cost-effective prices
- advanced or specialised preparation and cooking techniques
- safe work practices, particularly in relation to using advanced or specialist cooking and preparation techniques
- problem-solving skills to deal with breakdowns in systems or equipment
- literacy skills to research specialised food items
- numeracy skills to calculate effective cost price and quantities of commodities and other ingredients for specialised food items.

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

- effects of methods of preparation and cooking on the flavour and appearance of specialised food items
- culinary terms used to describe specialised food items and equipment
- history and significance of specialised food items
- principles and practices of hygiene
- purchasing and storage of specialist food items.

## 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.

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

Evidence of the following is essential:

- preparation of a range of specialised menu items of the same or varying categories of food, depending on the enterprise or context
- preparation of a range of specialised food items to enterprise standards within typical workplace time constraints
- selection of cookery methods appropriate to the

## EVIDENCE GUIDE

product, and taking into consideration any dietary, historical and cultural issues

- food safety in relation to preparation, cooking and storage of specialised food items.

### Context of and specific resources for assessment

Assessment must ensure:

- demonstration of skills within a suitably equipped food preparation area, as defined in the Assessment Guidelines
- access to specialised equipment suited to the food item in question
- use of a variety of specialised food items
- industry-realistic ratios of kitchen 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 preparing specialised food items
- case studies to assess ability to suggest and prepare specialised food items in response to particular needs
- sampling of food items prepared by the candidate
- written or oral questions to test knowledge of specialised food items
- 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:

- SITHCCC024B Select, prepare and serve specialised cuisines
- SITHCCC029A Prepare foods according to dietary and cultural needs
- SITHCCC035A Develop menus to meet special dietary and cultural needs.

## 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.

*Specialised food items* may include:

- meats, poultry and game other than lamb, beef, pork and chicken
- offal and specialist meat products
- unusual fish, shellfish and other foods from salt or fresh water
- aromatics, flavourings, spices and herbs
- seeds and nuts
- fungi
- preserves, condiments and accompaniments
- commodities from ethnic cuisines and cultural traditions such as Mexican, Asian and Middle Eastern
- fruits, vegetables, flowers and salad items
- aquatic plants, such as seaweeds
- specialist cheeses and dairy products
- bush foods and native Australian ingredients
- specialist cakes, pastries, breads, desserts, preserves and sweets.



## RANGE STATEMENT

*Promotional strategies* may include:

- menus
- specials lists
- blackboards
- flyers and pamphlets
- media releases
- internet.

Specialised *preparation and cooking* may include:

- marinating and coating
- tenderising
- hanging of meat, poultry and game
- preserving, including drying, salting, pickling, and hot and cold smoking
- techniques such as cooking on salt, and using special ovens and cooking utensils
- earth oven cooking.

*Preventative measures* may include:

- identifying and discarding poisonous or non-edible parts of food items
- safe handling of food items with potential for injury, such as spines and thorns
- using particular cooking techniques to maximise quality and appeal
- safe and hygienic operation of food preparation equipment.

## Unit Sector(s)

**Sector**

Hospitality

## Competency field

**Competency field**

Commercial Cookery and Catering

