Australian Government

Department of Education, Employment and Workplace Relations

SITHCCC026A Establish and maintain quality control of food

Revision Number: 1

INDUSTRY SKILLS COUNCILS
Creating Australia's Future

SITHCCC026A Establish and maintain quality control of food

Modification History

Not applicable.

Unit Descriptor

Unit descriptor	This unit describes the performance outcomes, skills and knowledge required to ensure that high standards of food quality are established and maintained in a commercial kitchen environment. These tasks are generally undertaken by a qualified cook or chef who also has some supervisory responsibilities.
	Quality procedures may be manual or computer-based.
	Quality data may be collected over different timeframes, according to enterprise requirements and practice.
	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 catering operations where food and related services are provided.

Licensing/Regulatory Information

Not applicable.

Pre-Requisites

Prerequisite units   This unit must be assessed after the following prerequisite units:

SITXFSA001A Implement food safety procedures

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 Establish and implement procedures for quality control.	1.1 Apply appropriate ***quality procedures*** to ensure the quality of raw materials, cooking processes, portion control, presentation and protection of food from contamination for all menu items.
	1.2 Ensure that products and services are consistent and meet enterprise requirements.

ELEMENT	PERFORMANCE CRITERIA
	1.3 Ensure that food items match menu descriptions.
2 Monitor quality.	2.1 Apply procedures to monitor quality, including observation, formal audits and reviews, tasting and seeking feedback.
	2.2 Apply procedures to monitor and ensure compliance with current food safety program and legislative and regulatory requirements.
3 Solve quality-related problems.	3.1 Identify and solve problems related to quality control of food.

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:

- problem-solving skills to deal with quality or service breakdowns highlighted in audits and reviews
- literacy skills to read or prepare reports about food quality and read information about food safety legislation and standards
- numeracy skills to calculate ratios of satisfaction and summarise audit responses as percentages.

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

- role of quality control in the kitchen and its link to overall business performance and profitability
- key areas for monitoring quality
- features and benefits of different quality control mechanisms used in commercial kitchens.

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: • demonstrated ability to establish, implement and maintain quality control systems in a commercial kitchen • knowledge of food safety regulations and requirements • knowledge of quality systems and options suitable for a commercial cookery or catering enterprise.

EVIDENCE GUIDE

Context of and specific resources for assessment	Assessment must ensure: • access to a commercial cookery or catering work environment • project or work activities conducted over a period of time to allow the candidate to establish and implement quality control systems within a real work environment.
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: • review of documentation related to quality systems, including policies and procedures, and audit summaries and reports prepared by the candidate • evaluation of food quality in a work environment where the candidate is responsible for quality control • written or oral questions about chosen systems and reasoning • 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: SITHCCC025A Monitor catering revenue and costs.
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.

Quality procedures may include:	• formal audits against enterprise quality standards and requirements
	• formal compliance inspections against industry and regulatory requirements
	• feedback from colleagues and customers
	• reviews of costs and revenues.

Unit Sector(s)

Sector   Hospitality

Competency field

Competency field   Commercial Cookery and Catering