



**Australian Government**

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

# **SITHCCC032A Apply cook-chill production processes**

**Revision Number: 1**

## **SITHCCC032A Apply cook-chill production processes**

### **Modification History**

Not applicable.

### **Unit Descriptor**

#### **Unit descriptor**

This unit describes the performance outcomes, skills and knowledge required to apply the planned process of food preparation, cooking, chilling, storage and re-thermalisation of food by cook-chill. The unit applies to food production by cook-chill methods either in an enterprise workplace or in a centralised production kitchen.

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 all catering operations where cook-chill is used, such as restaurants, educational institutions, health establishments, defence forces, cafeterias, kiosks, cafes, residential catering, in-flight and other transport catering, events catering and private catering. Those undertaking this role could be working as part of a team and under limited supervision, such as cooks and catering assistants.

### **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 Ensure goods received conform to appropriate food hygiene and health standards.	1.1 Determine temperatures of delivered goods by using temperature measuring devices and ensure that they are within specified tolerances. 1.2 Complete appropriate records according to enterprise practices and regulatory requirements. 1.3 Receive and check meats, dairy and perishables against requisition docket for quality and freshness as per

ELEMENT	PERFORMANCE CRITERIA
2 Prepare and cook food to safe industry standards.	<p>enterprise specifications.</p> <p>2.1 Cook <b>food</b> to specified internal temperatures.</p> <p>2.2 Keep microbiological and chemical changes within safe tolerances.</p> <p>2.3 Maintain the quality of food consistently at the optimum level in terms of taste and appearance.</p>
3 Chill cooked food.	<p>3.1 Meet time and temperature standards for blast and water-bath chilling.</p> <p>3.2 Ensure that food quality is maintained throughout the chilling process.</p>
4 Store cooked food under refrigeration.	<p>4.1 Meet time and temperature standards for storage.</p> <p>4.2 Ensure that spoilage is minimised.</p> <p>4.3 Store food dynamically (first in-first out).</p> <p>4.4 Select appropriate containers for storage.</p> <p>4.5 Ensure that labelling is correct and clear.</p> <p>4.6 Monitor storage temperatures to ensure they are correct.</p>
5 Distribute cook-chill products.	<p>5.1 Where necessary, transport food from production kitchen to outlets by refrigerated transport or insulated containers.</p> <p>5.2 Maintain safe handling of food throughout the distribution cycle.</p> <p>5.3 Check and record temperature levels at dispatch and receiving.</p> <p>5.4 Observe requirements of hazard analysis and critical control points (HACCP) or other food safety program during the entire cook-chill cycle, including protecting food from the temperature danger zone.</p>
6 Re-thermalise (reheat) cook-chill food products.	<p>6.1 Execute <i>re-thermalisation</i> of food to standard guidelines using <b>appropriate methods</b>.</p>

## 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:

- skills to use a temperature measuring device on a range of food products and ingredients at a range of temperatures
- problem-solving skills to deal with problems, such as equipment failure or malfunction
- literacy skills to read recipes, menus, instructions and orders
- numeracy skills to calculate portions and ingredients required and to monitor temperatures.

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

- temperature specifications for the maintenance of food quality in the cook-chill process
- food storage requirements in relation to cook-chill
- principles and methods of cookery, including preparation and cooking techniques for all major food groups
- features of cook-chill systems, and procedures for using cook-chill equipment
- regulatory and legislative requirements for health and safety, food safety and hygiene of particular relevance to cook-chill, including national Food Standards
- high risk groups for food-borne illness and reasons for this.

## 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:

- a variety of food items must be produced
- observance of HACCP or other food safety program requirements during the entire cook-chill cycle
- ability to operate a cook-chill system and equipment
- ability to produce, package, label and store food items prepared
- production of multiple cook-chill food items to meet differing needs
- preparation of cook-chill food items within typical work time constraints
- knowledge of OHS and food hygiene regulations.

### **Context of and specific resources for assessment**

Assessment must ensure:

- demonstration of skills using suitable cook-chill equipment and authentic food items, including:
  - pasteurising equipment
  - packaging material
  - suitable refrigerated storage area
  - chilling equipment, such as blast chiller or ice slurry tumbler
  - vacuum sealing equipment
  - pH tester
  - thermocouple chilling equipment
  - commercial re-thermalisation equipment, such as combi-steamer
  - fixed and hand-held cooking equipment.

## 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:

- direct observation of the candidate using cook-chill equipment
- sampling of cook-chill items prepared by the candidate
- written or oral questions to test knowledge of suitable items for cook-chill systems, hygiene issues related to cook-chill systems and specifications and procedures for cook-chill
- 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:

SITXFSA003A Transport and store food in a safe and hygienic manner.

### 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

*Foods* to be produced by cook-chill methods and re-thermalised may consist of entire meals or individual items according to enterprise requirements, including:

- bulk foods
- plated meals
- sous-vide products
- meals-on-wheels
- takeaway meals.

*Appropriate methods for re-thermalisation* may include:

- low-heat convection
- infra-red radiation
- microwaving
- water bath
- kettle heating
- using combi ovens.

## Unit Sector(s)

**Sector**

Hospitality

## Competency field

**Competency field**

Commercial Cookery and Catering