



Australian Government

Department of Education, Employment and Workplace Relations

SITHFAB011A Develop and update food and beverage knowledge

Revision Number: 1

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Modification History

Not applicable.

Unit Descriptor

Unit descriptor

This unit describes the performance outcomes, skills and knowledge required to develop and maintain the general product knowledge required in food and beverage attending, bar service and catering.

The unit brings together much of the product knowledge that underpins effective work performance in a range of food service roles. It addresses food knowledge and the relationship between different foods and beverages. It focuses on the need for ongoing updating of knowledge by all food and beverage staff. Types of food for which knowledge may be required include traditional or contemporary items and may be of varying ethnic origins.

The specific product knowledge that applies to those mainly involved in beverage service is found in other units such as SITHFAB005A Provide table service of alcoholic beverages and SITHFAB002C Operate a bar. Care should be taken to avoid repetition in training and assessment.

There are also three other higher level units that deal with specialised food and beverage knowledge. They are SITHFAB013A Provide specialist advice on food, SITHFAB025A Provide specialised advice on Australian wines and SITHFAB326A Provide specialised advice on imported wines.

Some States or Territories have legislative requirements in relation to service of alcohol.

Application of the Unit

Application of the unit This unit applies to all food and beverage operations where knowledge of food and beverage is required. It applies to individuals working in a range of enterprises, including restaurants, cafes, hotels, clubs and at cellar doors. Persons requiring this knowledge may work as part of a team with some autonomy and responsibility for own work outputs.

Licensing/Regulatory Information

Not applicable.

Pre-Requisites

Prerequisite units Nil

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 | Research general information on food and beverages. | <ul style="list-style-type: none"> 1.1 Identify information required to fulfil daily activities associated with the job role. 1.2 Identify suitable <i>sources of required information on food and beverages</i>. 1.3 Develop and maintain <i>current knowledge of food and beverages</i> as required for the job role. |
| 2 | Share information with customers. | <ul style="list-style-type: none"> 2.1 Provide assistance to customers on selection of food and beverage items. 2.2 Offer advice on suitable <i>combinations</i> of food and beverages where appropriate. 2.3 Respond courteously and correctly to customer questions on menus and drinks lists. 2.4 Provide advice on menu items in response to special <i>dietary or cultural requirements</i> of customers. |

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:
- safe work practices and specific food safety issues for different types of food
- service styles for different types of food
- communication skills to identify information, provide advice to customers and answer questions
- literacy skills to research information on food and beverages.

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

- characteristics of food and beverage items commonly served in hospitality enterprises
- features of commonly prepared dishes appropriate to the industry sector
- traditional accompaniments for different types of food
- compatibility of common food and beverage items
- common cultural and dietary issues and options
- general overview of special dietary requirements, including food exclusions for allergies and food intolerance.

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:

- ability to update and maintain current and relevant knowledge and apply this to the workplace
- project or work activities that allow the candidate to demonstrate the application of knowledge to specific industry contexts and situations.

EVIDENCE GUIDE

Context of and specific resources for assessment

Assessment must ensure:

- interaction with and involvement of customers with varying requirements or requests
- access to a range of sources for researching information.

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:

- projects to research information on food and beverages
- written or oral test on food and beverage knowledge
- evaluation of presentation by candidate on food and beverage knowledge
- workplace activity or role-play to demonstrate provision of food and beverage advice to customers
- 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:

SITHFAB004A Provide food and beverage service.

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

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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.

Sources of required information on food and beverages may include:

- chefs, cooks and other food service personnel
- product suppliers
- general and trade media, including print and electronic
- food and beverage reference books
- recipes and menus
- internet
- trade shows and exhibitions
- food and cooking demonstrations.

Types of ***food*** for which knowledge is required may include:

- appetisers
- soups
- meat, fish and seafood
- vegetables
- desserts and sweets
- snacks
- cheeses
- fruit
- salads
- pre-packaged food items
- specialist cuisine items.

Types of ***beverages*** for which knowledge is required may include:

- wines
- spirits
- liqueurs
- beers
- non-alcoholic drinks.

RANGE STATEMENT

Current knowledge of food and beverages must include:

- current market trends
- typical foods and wines of the local area
- seasonal produce
- enterprise menus and specials
- enterprise trends
- current food and beverage festivals
- promotional activities.

Appropriate *combinations* of food and beverages are based on the following factors:

- customer preferences
- traditional combinations of foods and food and beverages
- achieving balance of textures, colour and nutrition.

Dietary or cultural requirements may include:

- kosher
- halal
- food exclusions for allergies and food intolerance
- vegetarian.

Unit Sector(s)

Sector Hospitality

Competency field

Competency field Food and Beverage