



Australian Government

Department of Education, Employment and Workplace Relations

SITHFAB017A Provide gueridon service

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 provide gueridon service in a restaurant. The unit has strong links to other specialist food and beverage units.

A range of food and beverage items must be served on various food service occasions. This range will vary according to the enterprise but must include service of entrees, main courses, accompaniments, desserts and cheeses and include all major food groups.

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

Application of the Unit

Application of the unit

This unit applies to all establishments where gueridon service is offered. It generally reflects the role undertaken by an experienced waiter in a fine-dining restaurant who operates with significant autonomy and may be responsible for the supervision of other team members.

Licensing/Regulatory Information

Not applicable.

Pre-Requisites

Prerequisite units

This unit must be assessed after the following prerequisite units:

- SITHFAB003A Serve food and beverage to customers
- SITHFAB004A Provide food and beverage service
- SITHFAB018A Provide silver service
- 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 Prepare and maintain gueridon trolleys and equipment. | 1.1 Stock <i>trolleys</i> and display them correctly with clean implements, utensils and linen. |
| | 1.2 Polish and clean <i>equipment</i> according to enterprise standards and hygiene requirements. |

ELEMENT**PERFORMANCE CRITERIA**

- | | |
|-----|---|
| 1.3 | Select food, alcohol and other ingredients according to menu and service requirements. |
| 1.4 | Examine ingredients for quality and condition prior to display on the trolley. |
| 1.5 | Present and display foods effectively using their colours, varieties and shapes to attract customers. |
| 1.6 | Use <i>promotional materials</i> appropriately on trolleys. |
| 1.7 | Position trolleys appropriately for customers to view. |
| 1.8 | Clear trolleys and clean them hygienically and at the appropriate time. |
| 2 | Recommend and sell foods and dishes to customers. |
| 2.1 | Explain dish names correctly to customers, using appropriate language and terminology, to assist them in the selections of foods. |
| 2.2 | Explain the nature and features of gueridon service to customers in clear, simple language as required. |
| 2.3 | Name, explain and show ingredients of <i>items</i> and preparation methods correctly to customers to assist them in making selections. |
| 3 | Prepare and serve foods. |
| 3.1 | Prepare gueridon food dishes correctly to standard recipes according to hygiene and safety procedures. |
| 3.2 | Carve and serve meats, fish and poultry as required according to customer preferences. |
| 3.3 | Prepare appropriate accompaniments and finishing ingredients correctly. |
| 3.4 | Involve customers in the preparation process and invite them to select ingredients, choose the finishing method and determine the size of portions. |

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 hygiene issues relating to gueridon service
- food trolley display techniques
- gueridon cooking and carving techniques for all major food groups and menu items
- numeracy skills to calculate portions and quantities for making salads and sauces.

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

- origins and purpose of gueridon service
- ranges and styles of service available
- uses and functions of trolleys and equipment.

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 prepare and serve a range of foods from the gueridon trolley, including preparation of entrees, main courses, accompaniments, desserts, cheeses and beverages
- ability to use equipment safely, hygienically and according to manufacturer instructions
- assessment on more than one occasion to address the required range of food and beverage items.

EVIDENCE GUIDE

Context of and specific resources for assessment

Assessment must ensure:

- demonstration of skills within a fully-equipped, operational restaurant or dining area as defined in the Assessment Guidelines
- use of suitable equipment for gueridon service using authentic food and beverage items, including gueridon trolley, burner, lighter and fuel and cooking and serving utensils.

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 providing gueridon service in a commercial dining environment
- written or oral questions to test knowledge of OHS issues or cultural aspects of gueridon service
- 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:

- SITHFAB005A Provide table service of alcoholic beverages
- SITHFAB011A Develop and update food and beverage knowledge
- SITHFAB013A Provide specialist advice on food
- SITHFAB325A Provide specialised advice on Australian wines
- SITHFAB326A Provide specialised advice on imported wines.

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.

Trolleys include those set up for:

- desserts
- flambé
- salads
- hors d'oeuvres
- smoked salmon and meats to be carved.

Equipment includes:

- flatware (cutlery)
- carving boards
- cooking and serving cutlery
- linen
- service crockery
- fuel
- towel for hand cleaning
- lighter
- burner
- trolleys
- bowls.

RANGE STATEMENT

Promotional materials include:

- wine lists
- menus or recipes
- advertising cards, flyers or brochures.

Items to be served include:

- meat and poultry
- fish and seafood
- hors d'oeuvres and appetisers
- desserts and sweets
- condiments and accompaniments
- sauces
- garnishes
- cheeses and dairy products
- fruits
- salads
- wines
- spirits
- coffees
- petits fours
- cigars.

Unit Sector(s)

Sector Hospitality

Competency field

Competency field Food and Beverage