SITHKOP502 Select catering systems

Release 1

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Modification History

The version details of this endorsed unit of competency set are in the table below. The latest information is at the top.

Version	Comments
1.0	E Replaces and is equivalent to SITHCCC036B Select catering systems. Re-worked Elements, Performance Criteria, Required Skills and Knowledge to more fully articulate content. Moved to new category – Kitchen Operations to better reflect the content of this unit.

Unit Descriptor

This unit describes the performance outcomes, skills and knowledge required to evaluate and select an integrated production, distribution and service catering system to meet the food production needs of a catering organisation. It requires the ability to determine catering system requirements for the organisation, evaluate operational aspects of different catering systems and select a catering system which suits the characteristics and needs of the organisation.

Application of the Unit

This unit applies to all hospitality and catering organisations which prepare and serve food. This includes restaurants, hotels, clubs, educational institutions, health establishments, defence forces, cafeterias, kiosks, cafes, residential caterers, in-flight and other transport caterers, event and function caterers.
It applies to senior managers who operate with significant autonomy and who are responsible for making a range of strategic management decisions including executive chefs and catering managers.

Licensing/Regulatory Information

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

Pre-Requisites

Not applicable.

Employability Skills Information

This unit contains employability skills.

Elements and Performance Criteria Pre-Content

Elements and Performance Criteria

Elements describe the essential outcomes of a unit of competency.	Performance criteria describe the performance needed to demonstrate achievement of the element. Where bold italicised text is used, further information is detailed in the required skills and knowledge section and the range statement. Assessment of performance is to be consistent with the evidence guide.
1. Determine catering system requirements.	1.1 Consult with key personnel and identify *catering system* requirements for the organisation.
	1.2 Identify *operational constraints* that affect the type of system used.
	1.3 Determine organisational system requirements based on analysis of *relevant factors*.
2. Evaluate catering systems.	2.1 Evaluate the food production characteristics of different systems.
	2.2 Evaluate system processes and equipment for *all stages of the food production process*.
	2.3 Analyse staffing requirements for specific systems and identify current and future staffing needs.
	2.4 Identify the installation requirements for systems and their operational impacts.
	2.5 Identify and assess potential wastage issues for effects on profitability.
	2.6 Assess food hazard analysis and control points for different systems.
3. Select catering system.	3.1 Analyse costs and benefits of different systems.
	3.2 Complete overall assessment of production and organisational changes required to introduce particular systems.
	3.3 Select a catering system which suits the characteristics and needs of the organisation.

Required Skills and Knowledge

This section describes the skills and knowledge required for this unit.

Required skills

- communication skills to consult on system requirements with key personnel
- critical thinking skills to analyse and evaluate all aspects of the organisation's catering operation and select a catering system which best suits its characteristics and needs
- initiative and enterprise skills to select a system with the best cost benefits
- literacy skills to:
    - read and interpret detailed product specifications for different catering systems
    - research product options for and suppliers of catering systems
- numeracy skills to:
    - calculate wastage issues and impacts on profitability
    - review complex financial information, calculate costs of production and costs for installing a new system
- planning and organising skills to access and sort all information required to evaluate different catering systems and to coordinate a timely and efficient selection process
- problem-solving skills to identify organisational operational constraints and select a system which complements operations
- self-management skills to take responsibility for the selection of catering systems
- teamwork skills to invite and coordinate the input of others in the organisation.

Required knowledge

- methods of cookery for all major food types, including preserved and packaged foods
- for various types of hospitality and catering organisations and the organisation in particular:
    - comprehensive details of all food production processes for:
        - receiving
        - mise en place
        - preparing or cooking
        - post-cooking storage
        - reconstitution
        - re-thermalisation
        - serving
    - operational constraints that affect the type of system used including:
        - available facilities and equipment
        - financial resources
        - human resources
- types of catering systems and their food production characteristics for different production methods:
    - commercially packaged foods (tinned or dried)

- cook–chill for 5 day life
- cook–chill for extended life
- cook–freeze
- fresh cook
- operating features of different catering systems including:
  - installation requirements
  - staffing requirements
  - wastage rates and issues
  - critical control points in food preparation system where food hazards can be controlled.

Evidence Guide

The evidence guide provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge, range statement and the Assessment Guidelines for the Training Package.

Overview of assessment

Critical aspects for assessment and evidence required to demonstrate competency in this unit	Evidence of the ability to:
	
	• determine catering system requirements for the organisation and evaluate different catering systems
	• identify and assess organisational operational constraints when selecting an appropriate system
	• integrate knowledge of:
	    • food production processes
	    • types of catering systems and their food production characteristics for different production methods
	    • operating features of different catering systems.

Context of and specific resources for assessment	Assessment must ensure use of:
	
	• a hospitality or catering industry business operation for which a tailored catering system is selected and workplace documentation defined in the Assessment Guidelines; this can be a:
	    • real industry workplace
	    • simulated industry environment such as a training kitchen servicing customers
	• operational information about food production processes for commercial caterers
	• product specifications for a range of integrated catering systems.

Method of assessment	A range of assessment methods should be used to assess practical skills and knowledge. The following examples are appropriate for this unit:
	
	• project to allow the individual to:
	    • research different catering systems
	    • evaluate and select an integrated catering system to meet the food production needs of a specific catering organisation
	    • consider all operational constraints
	    • report on the rationale for selecting a particular catering system
	• case studies to assess the individual's ability to select catering systems for organisations using different food

production methods such as fresh cook and cook-freeze

- problem-solving exercises to allow the individual to consider and report on a range of operational food production constraints that affect the selection of a particular catering system
- written or oral questioning to assess knowledge of:
- food production processes
    - types of catering systems and their food production characteristics for different production methods
    - operating features of different catering systems
- review of portfolios of evidence and third-party workplace reports of on-the-job performance by the individual.

Guidance information for assessment

The assessor should design integrated assessment activities to holistically assess this unit with other units relevant to the industry sector, workplace and job role, for example:

- BSBPMG510A Manage projects
- BSBRES401A Analyse and present research information
- SITHKOP403 Coordinate cooking operations
- SITXFIN601 Manage physical assets.

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, if used in the performance criteria, is detailed below. Essential operating conditions that may be present with training and assessment (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) may also be included.

Catering systems include:	• cook–chill for 5 day life • cook–chill for extended life • cook–freeze • fresh cook.
Operational constraints for the system include:	• facilities and equipment • financial resources • human resources (current skills and training needs).
Relevant factors may include:	• holding requirements • location of service points • production volume • type of menu and nutritional requirements.
All stages of the food production process include:	• mise en place • post-cooking storage • preparing or cooking • receiving • reconstitution • re-thermalisation • serving • storing.

Unit Sector(s)

Hospitality

Competency Field

Kitchen Operations