



Australian Government

SITHCCC001 Use food preparation equipment

Release: 1

SITHCCC001 Use food preparation equipment

Modification History

Not applicable.

Application

This unit describes the performance outcomes, skills and knowledge required to safely use commercial kitchen equipment to prepare a range of different food types.

The unit applies to operational personnel responsible for general food preparation tasks in hospitality and catering organisations.

It applies to individuals who work with very little independence and under close supervision. They follow predefined organisational procedures and report any discrepancies to a higher level staff member for action.

No occupational licensing, certification or specific legislative requirements apply to this unit at the time of publication.

Pre-requisite Unit

SITXFSA001 Use hygienic practices for food safety

Competency Field

Commercial Cookery and Catering

Unit Sector

Hospitality

Elements and Performance Criteria

ELEMENTS

Elements describe the essential outcomes.

1. Select food preparation equipment.
2. Use equipment to prepare food.

PERFORMANCE CRITERIA

Performance criteria describe the performance needed to demonstrate achievement of the element.

- 1.1 Confirm food preparation requirements from recipes, lists and other workplace information.
- 1.2. Identify and select knives and other routine and specialised equipment suited to the food preparation task.
- 1.3. Confirm cleanliness of equipment before use.
- 2.1. Assemble and use equipment safely and hygienically according to manufacturer instructions.

- 2.2. Prepare food items using suitable knives to make precision cuts.
3. Clean and maintain food preparation equipment.
- 3.1. Maintain equipment cleanliness using appropriate cleaning agents.
- 3.2. Use energy, water and other resources efficiently to reduce negative environmental impacts.
- 3.3. Maintain the condition of equipment and make minor adjustments as required within scope of responsibility.
- 3.4. Identify and report on unsafe or faulty equipment or rectify according to level of individual responsibility.

Foundation Skills

Foundation skills essential to performance in this unit, but not explicit in the performance criteria are listed here, along with a brief context statement.

SKILLS	DESCRIPTION
Reading skills to:	- locate information in lists and standard recipes in order to determine food preparation requirements - interpret manufacturer instructions for equipment used in a commercial cookery context.
Numeracy skills to:	- measure and use familiar quantities of cleaning agents on food preparation equipment - work with numerical features of equipment to weigh and measure ingredients.
Learning skills to:	locate key information in manufacturer specifications.
Planning and organising skills to:	efficiently sequence food preparation tasks.
Technology skills to:	use food preparation equipment.

Unit Mapping Information

SITHCCC101 Use food preparation equipment

Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=68c40a93-e51d-4e0f-bc06-899dff092694>

Assessment Requirements for SITHCCC001 Use food preparation equipment

Modification History

Not applicable.

Performance Evidence

Evidence of the ability to complete tasks outlined in elements and performance criteria of this unit in the context of the job role, and:

- safely and hygienically prepare food using each of the following fixed and hand-held commercial equipment:
 - blenders
 - food processors
 - graters
 - knife sharpening equipment:
 - sharpening steels and stones
 - knives:
 - butcher and boning
 - filleting
 - palette
 - mandolin slicers
 - measures
 - mouli
 - peelers, corers or slicers
 - planetary mixers
 - scales
 - thermometers
 - whisks: fine and coarse stainless steel wire
- use food preparation equipment to prepare each of the following food types:
 - fruit and vegetables
 - general food items:
 - batters
 - coatings
 - condiments and flavourings
 - garnishes
 - oils
 - sauces and marinades
 - meat

- poultry
- seafood
- make precision cuts on fruit and vegetables
- complete food preparation tasks within commercial time constraints.

Knowledge Evidence

Demonstrated knowledge required to complete the tasks outlined in elements and performance criteria of this unit:

- meaning and role of mise en place in the process of preparing, cooking and presenting food
- essential features and functions of, and safe operating practices and maintenance requirements for, the following equipment used in food preparation:
 - commercial:
 - blenders
 - food processors
 - graters
 - mixers
 - knife sharpening equipment
 - sharpening steels and stones
 - knives:
 - butcher and boning
 - chef
 - filleting
 - palette
 - utility
 - vegetable
 - measures
 - peelers, corers, and slicers
 - scales
 - thermometers
 - whisks
- food safety practices for handling different food types
- cleaning practices and agents suitable to range of equipment in use
- precision cuts used in a commercial kitchen:
 - brunoise
 - chiffonnade
 - concasse
 - jardinière
 - julienne
 - macédoine

- mirepoix
- paysanne
- safe operational practices using essential functions and features of equipment used to prepare:
 - dairy products
 - dry goods
 - fruit
 - general food items:
 - batters
 - coatings
 - condiments and flavourings
 - garnishes
 - oils
 - sauces and marinades
 - meat
 - poultry
 - seafood
 - vegetables
- safe operational practices for maintenance and minor adjustments of equipment:
 - adjusting blades
 - oiling machines.

Assessment Conditions

Skills must be demonstrated in an operational commercial kitchen. This can be:

- an industry workplace
- a simulated industry environment, such as a training kitchen servicing customers.

Assessment must ensure access to:

- fixtures and large equipment:
 - commercial grade work benches (1.5 m/person)
 - double sink
 - food processors
 - graters
 - griller
 - refrigeration unit with shelving
 - slicing machine
 - storage facilities
- small equipment:
 - assorted pots and pans

- blenders
- can opener
- containers for hot and cold food
- colanders
- cutting boards
- food handler gloves
- knife sharpening equipment:
 - sharpening steels and stones
- knives:
 - butchers and boning
 - chef
 - filleting
 - palette
 - utility
 - vegetable
- mandolin
- mouli
- planetary mixers
- scales
- small utensils:
 - peelers, corers and slicers
 - tongs
 - whisks
- stainless steel bowls
- thermometers
- cleaning materials and equipment:
 - cleaning cloths
 - commercial cleaning and sanitising agents and chemicals for cleaning commercial kitchens, equipment and food storage areas
 - dustpans and brooms
 - garbage bins and bags
 - hand towel dispenser and hand towels
 - mops and buckets
 - separate hand basin and antiseptic liquid soap dispenser for hand washing
 - sponges, brushes and scourers
 - tea towels
- organisational specifications:
 - equipment manufacturer instructions
 - mise en place lists and standard recipes
 - organisational food safety plan

- safety data sheets (SDS) for cleaning agents and chemicals
- variety of commercial ingredients used in food preparation specified in the performance evidence
- industry-realistic ratios of kitchen staff to customers.

Assessors must satisfy the Standards for Registered Training Organisations' requirements for assessors.

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