



Australian Government

SITHCCC002 Prepare and present simple dishes

Release: 1

SITHCCC002 Prepare and present simple dishes

Modification History

Not applicable.

Application

This unit describes the performance outcomes, skills and knowledge required to prepare and present a limited range of simple menu items following standard recipes. While some cooking may be involved, there is no requirement to use the full range of basic cookery methods.

The unit applies to operational personnel in kitchens and catering facilities who require some cooking and food preparation skills, but who are not qualified cooks. It may apply to a hospitality or catering organisation, such as cafes, kiosks, canteens and cafeterias or to organisations where catering forms only a small part of the business operation. Dishes prepared are simple in nature, and may include fast food, takeaway food and items that have been prepared off site and need re-thermalising.

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. Prepare for service.

PERFORMANCE CRITERIA

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

1.1. Review menu or product list and recipes to determine preparation requirements for **simple dishes**.

1.2. Check quantities and quality of food items and restock where

- necessary.
- 1.3. Complete food preparation prior to service.
 2. Prepare food.
 - 2.1. Select and use equipment safely and hygienically according to manufacturer instructions.
 - 2.2. Use appropriate cookery methods for dishes.
 - 2.3. Re-heat pre-prepared foods at correct temperature for required length of time.
 - 2.4. Prepare dishes with appropriate speed and timing.
 - 2.5. Use portion control to maximise profitability and minimise waste.
 3. Present and store food in clean work area.
 - 3.1. Present food according to organisational guidelines.
 - 3.2. Display food in appropriate **environmental conditions**.
 - 3.3. Clean work area, and dispose of or store surplus and re-usable by-products according to organisational procedures, environmental considerations, and cost-reduction initiatives.

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:	read and interpret product information and organisational procedures regarding food preparation, display and storage requirements.
Writing skills to:	prepare food item restocking orders.
Numeracy skills to:	- weigh and measure ingredients - determine cooking times and temperatures.
Planning and organising skills to:	efficiently sequence the stages of food preparation.
Technology skills to:	use food preparation and cooking equipment.

Range of Conditions

Specifies different work environments and conditions that may affect performance. Essential operating conditions that may be present (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) are included.

Range is restricted to essential operating conditions and any other variables essential to the work environment.

Simple dishes must include:

- dishes prepared off site and re-thermalised
- dishes containing a small number of ingredients
- dishes that require singular or limited cooking and preparation techniques.

Environmental conditions must ensure appropriate:

- atmosphere
- humidity
- light
- packaging
- temperature
- use of containers
- ventilation.

Unit Mapping Information

SITHCCC102 Prepare simple dishes

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 SITHCCC002 Prepare and present simple dishes

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:

- prepare six different simple dishes selecting one from each of the following categories of simple fresh and cooked dishes:
 - baked/roasted
 - deep-fried items
 - pasta and noodles
 - poached eggs
 - salads
 - sandwiches
- use each of the following applications at least once when preparing above simple dishes:
 - cleaning, peeling and slicing raw food
 - batters
 - coatings
 - garnishes
 - marinades
- use at least six different cookery methods from the following list when preparing above simple dishes:
 - baking
 - boiling
 - braising
 - deep and shallow frying
 - grilling
 - poaching
 - pressure cooking
 - steaming
- handle and prepare pre-prepared items requiring:
 - reconstituting
 - thawing
 - re-thermalising
- prepare each of the above simple dishes:
 - within commercial time constraints and deadlines

- reflecting required quantities to be produced
- following procedures for portion control and food safety practices when handling, storing, preparing and serving different food types
- responding to special customer requests
- present simple prepared and pre-prepared food in line with organisational display and food safety requirements.

Knowledge Evidence

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

- characteristics of the simple dishes described in the performance evidence
- basic cookery methods for simple dishes described in the performance evidence
- methods for presenting types of food described in the performance evidence
- food safety practices for preparing and storing ingredients and simple dishes:
 - appropriate environmental conditions to ensure food safety
 - correct processes for re-heating pre-prepared foods
 - appropriate methods to optimise shelf life
- safe operational practices using essential functions and features of equipment used to prepare simple dishes.

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)
 - commercial ovens with trays (one per two persons)
 - designated area for dry goods and perishables
 - double sink
 - gas, electric or induction stove tops (two burners per person)
 - food processors and mixers
 - fryers with baskets
 - grill
 - hotplate or griddle
 - microwave
 - refrigeration unit with shelving
 - salamanders

- slicing machine
- small equipment:
 - assorted pots and pans
 - blenders
 - containers for hot and cold food
 - crockery
 - cutlery
 - cutting boards
 - food handler gloves
 - knife sharpening equipment
 - sharpening steels and stones
 - knives:
 - bread
 - chef
 - palette
 - utility
 - oven mitts
 - receptacles for presentation and display purposes
 - scales
 - scoops, skimmers and spiders
 - small utensils:
 - peelers, corers and slicers
 - tongs and serving utensils
 - 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
 - food safety plan
 - guidelines relating to food disposal, storage and presentation requirements

- safety data sheets (SDS) for cleaning agents and chemicals
- variety of commercial ingredients used to prepare the dishes specified in the performance evidence
- industry-realistic ratios of kitchen staff to customers; these can be:
 - staff and customers in an industry workplace during the assessment process; or
 - individuals who participate in role plays or simulated activities, set up for the purpose of assessment, in a simulated industry environment operated within a training organisation.

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

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