



Australian Government

SITHCCC003 Prepare and present sandwiches

Release: 1

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Modification History

Not applicable.

Application

This unit describes the performance outcomes, skills and knowledge required to prepare and present a variety of sandwiches in 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.

The unit applies to operational personnel who make pre-prepared and on demand sandwiches according to customer requests. Sandwiches may be classical or modern, hot or cold, of varying cultural and ethnic origins and use a variety of fillings and types of bread.

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

PERFORMANCE CRITERIA

Elements describe the essential outcomes.

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

1. Select ingredients.

1.1. Confirm sandwich requirements, based on standard recipes and customer requests.

1.2. Identify and select bread types and fillings taking account of quality, freshness and stock rotation requirements.

1.3. Check perishable supplies for spoilage or contamination prior to

preparation.

2. Make sandwiches.
 - 2.1. Use safe food-handling practices to hygienically prepare sandwiches based on requirements.
 - 2.2. Cut ingredients and completed sandwiches to ensure uniformity of presentation.
 - 2.3. Combine ingredients appropriately based on flavour combinations, customer preference and standard recipes.
 - 2.4. Use toasting and heating equipment safely, as required.
 - 2.5. Make sandwiches in a logical and sequential manner while minimising waste.
3. Present and store sandwiches.
 - 3.1. Present sandwiches on appropriate service-ware.
 - 3.2. Add suitable garnishes, as required.
 - 3.3. Visually evaluate dish and ***adjust presentation***.
 - 3.4. Store sandwiches in appropriate ***environmental conditions***.
 - 3.5. Clean work area, and dispose of or store surplus and re-usable by-products according to workplace 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 standard recipes for customer sandwich requests • locate and read date codes and rotation labels on food products.
Oral communication skills to:	• listen to customer requests, asking questions where necessary to clarify • provide simple face-to-face explanations to customers about sandwich range.
Numeracy skills to:	• count portions • use features of heating equipment.
Problem-solving skills to:	• evaluate quality of sandwich ingredients and finished items and make adjustments to ensure a quality product • adjust appearance of food products according to identified deficiencies.
Self-management skills to:	• manage own speed, timing and productivity.

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.

Adjusting presentation must involve consideration of:

- accompaniments and garnishes that maximise visual appeal:
 - balance
 - colour
 - contrast
- plating food for practicality of:
 - customer consumption
 - service
- wiping drips and spills.

Environmental conditions must ensure appropriate:

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

Unit Mapping Information

SITHCCC103 Prepare sandwiches

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 SITHCCC003 Prepare and present sandwiches

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:

- follow safe food handling practices when preparing at least one of each of the following hot or cold sandwiches within commercial time constraints:
 - club
 - filled rolls
 - focaccia
 - open
 - pullman
 - wraps
- use a variety of fillings and ingredients to prepare above sandwiches using each of the following breads at least once:
 - white, wholemeal, and grain
 - wraps
 - sourdough
 - flatbreads
- present sandwiches in line with organisational presentation requirements
- store sandwiches and ingredients to optimise shelf life in line with environmental conditions and food safety practices.

Knowledge Evidence

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

- culinary terms and trade names for the different types of sandwiches and breads specified in the performance evidence
- contents of stock date codes and rotation labels and their implication for food quality standards
- characteristics of different sandwiches specified in the performance evidence:
 - appearance and presentation
 - bread variations
 - classical and contemporary variations
 - combinations of ingredients

- freshness and other quality indicators
- service style
- trends
- meaning and role of mise en place in the process of preparing sandwiches
- methods used in sandwich preparation:
 - cutting
 - garnishing
 - layering
 - moulding
 - portioning
 - spreading
- appropriate environmental conditions and methods for storing sandwiches to:
 - ensure food safety
 - optimise shelf life
- safe operational practices using essential functions and features of equipment used to produce sandwiches.

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:
 - burner
 - commercial grade work benches (1.5 m/person)
 - designated storage areas for dry goods and perishables
 - double sink
 - griller
 - refrigeration unit with shelving
 - salamanders
 - scales
 - slicing machine
- small equipment:
 - assorted pots and pans
 - can opener
 - containers for hot and cold food
 - colanders
 - cutting boards

- food handler gloves
- knife sharpening equipment
- sharpening steels and stones
- knives:
 - bread
 - chef
 - palette
 - utility
- small utensils:
 - graters
 - peelers, corers and slicers
 - tongs and serving utensils
 - sandwich cutting guides
- packaging materials
- receptacles for presentation and display purposes
- 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
 - for presentation requirements
 - 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
- variety of commercial ingredients for preparing sandwiches
- 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.

Links

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