



Australian Government

SITHCCC015 Produce and serve food for buffets

Release: 1

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Modification History

Not applicable.

Application

This unit describes the performance outcomes, skills and knowledge required to produce and present foods for buffets. It requires the ability to cook buffet foods and to present, serve and replenish them throughout the service period.

It does not include the overall design, planning and display of buffets which is covered by the unit SITHKOP003 Plan and display buffets.

The unit applies to all hospitality and catering organisations that prepare and serve buffet food, including restaurants, hotels, clubs, events and function venues.

It applies to individuals who work under the guidance of more senior chefs. They demonstrate autonomy and judgement to complete routine activities and take limited responsibility in known and stable contexts within established parameters.

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 ingredients.

PERFORMANCE CRITERIA

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

1.1. Confirm food production requirements from food preparation list and standard recipes.

1.2. Calculate the required quantities of buffet food and ingredients according to expected customer traffic.

1.3. Identify and select ingredients from stores according to recipe,

- quality, freshness and stock rotation requirements.
- 1.4. Check perishable supplies for spoilage or contamination prior to preparation.
 2. Produce and present foods for buffets.
 - 2.1. Use appropriate cookery methods and standard recipes to prepare foods for buffets.
 - 2.2. Glaze buffet items to organisational standards.
 - 2.3. Produce sauces and garnishes suitable for buffet food items.
 - 2.4. Produce or obtain appropriate buffet showpieces and decorations.
 - 2.5. Use organisational buffet display plans to coordinate the layout of buffet.
 - 2.6. Visually evaluate arrangement and presentation of food items and **adjust presentation** as required.
 - 2.7. Display hot and cold buffet food in appropriate service-ware at a safe temperature to avoid food hazards and spoilage.
 3. Serve, replenish and store buffet foods.
 - 3.1. **Serve food** according to organisational standards.
 - 3.2. Follow organisational food safety procedures for displaying and serving hot and cold buffet foods to avoid food contamination.
 - 3.3. Use portion control to minimise waste and maximise profit.
 - 3.4. Replenish buffet items throughout the service period to meet customer traffic requirements.
 - 3.5. Store buffet items in appropriate **environmental conditions** before and after the buffet service period.

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 food preparation lists and standard recipes to determine food preparation requirements - locate and read date codes and rotation labels on food products.
Numeracy skills to:	- calculate required quantities of buffet food for expected customer traffic - weigh and measure ingredients for bulk food preparation - calculate temperatures for the safe display of food items.
Problem-solving skills to:	- recognise potential food safety hazards and make adjustments to avoid any issues - recognise shortages of food for level of customer traffic and

- Planning and organising skills to:
- replenish buffet items.
 - efficiently sequence the stages of food preparation and production.

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
- plated food for practicality of:
 - customer consumption
 - service
- wiping drips and spills.

Serving food must involve:

- carving meats
- ladling sauces and gravies
- slicing cakes
- serving dessert accompaniments.

Environmental conditions must ensure appropriate:

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

Unit Mapping Information

SITHCCC304 Produce and serve food for buffets

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 SITHCCC015 Produce and serve food for buffets

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:

- produce or prepare as required each of the following hot and cold buffet foods:
 - breakfast foods
 - meat or poultry
 - seafood
 - salads
 - pasta or noodles
 - breads
 - fruit or vegetables
 - cheese
 - smallgoods
 - dessert and pastry items
 - accompaniments
 - glazed foods, galantines and forcemeats
 - themed foods
 - foods selected to meet special dietary requirements
- present, serve and replenish at least one buffet for each of the following:
 - indoor venue
 - outdoor venue
 - breakfast
 - lunch or dinner
 - event or function
- produce a quantity of buffet dishes and items for above buffets that:
 - are consistent in quality, size, shape and appearance for each buffet service period
 - use appropriate garnish and presentation techniques
- prepare above buffets:
 - within commercial time constraints and deadlines
 - reflecting required quantities to be produced
 - following procedures for portion control and food safety practices when producing, displaying and serving hot and cold buffet food

- using appropriate showpieces and decorations
- responding to special customer requests and dietary requirements.

Knowledge Evidence

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

- culinary terms and trade names for:
 - ingredients commonly used to produce buffet items
 - a variety of classical and contemporary buffet items
- suitable types of foods and dishes for buffets and their characteristics:
 - appropriate conditions and temperatures for display and service to maintain optimum quality and food safety
 - effects of displaying food items on their nutritional value
 - appropriate portions
- presentation techniques for food items that comprise buffets
- organisational standards for:
 - serving buffet foods
 - portion sizing
- mise en place and food safety requirements for producing and presenting foods for buffets
- appropriate environmental conditions for storing ingredients and buffet food items to:
 - ensure food safety
 - optimise shelf life
- organisational food safety procedures for displaying and serving hot and cold buffet foods.

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:
 - bain marie or hot box
- commercial:
 - blenders and food mills
 - food processor
 - planetary mixer
- commercial grade work benches (1.5 m/person)
- commercial ovens and trays (one per two persons)

- commercial refrigeration facilities:
 - cool room
 - freezer
 - fridge
- deep-fryer
- designated storage areas for dry goods and perishables
- double sink
- gas, electric or induction stove tops (two burners per person)
- hot plate or griddle
- microwave
- salamander or other form of griller (one per four persons)
- storage facilities:
 - shelving
 - trays
- steamers
- small equipment:
 - baking sheets and trays
 - beaters
 - containers for hot and cold food
 - cutting boards
 - food handler gloves
 - graters
 - knife sharpening equipment
 - sharpening steels and stones
 - knives and cleavers:
 - butcher and boning knives
 - carving knives
 - chef knives
 - filleting knives
 - utility knives
 - measurers:
 - metric calibrated measuring jugs
 - measuring spoons
 - portion control scoops
 - mortar and pestle
 - mouli
 - oven mitts
 - poachers
 - pans and pots for small and large production:
 - stainless steel, cast iron, iron and non-stick fry pans

- large and small pots
- scales
- scoops, skimmers and spiders
- service-ware:
 - platters, dishes, and bowls
 - cutlery and serving utensils
- sets of stainless steel bowls
- silicon mats
- small utensils:
 - flour and drum sieves
 - peelers, corers and slicers
 - strainers and chinois
 - scrapers
 - spatulas
 - tongs and serving utensils
 - whisks:
 - fine stainless steel wire
 - coarse stainless steel wire
- steamers
- spoons:
 - large plain and slotted metal spoons
 - ladles in a variety of sizes
 - serving spoons
 - wooden spoons
 - thermometers
- buffet showpieces and decorations:
 - candles
 - carved, moulded or assembled items
 - chocolate
 - edible and non-edible materials
 - floral arrangements
 - ice, fruit or vegetable, chocolate, salt or margarine carvings
 - special theme items
- 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:
 - current commercial stock control procedures and documentation for ordering, monitoring and maintaining stock
 - mise en place lists, menus, standard recipes, and recipes for special dietary requirements
 - ordering and docketing paperwork
 - 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 to produce the buffet foods 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; and:

- have achieved the Certificate III in Commercial Cookery or Certificate IV in Commercial Cookery to assess this unit as part of a Certificate III in Commercial Cookery or Certificate IV in Commercial Cookery qualification; and
- have worked in industry for at least three years where they have applied the skills and knowledge of this unit of competency.

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