



Australian Government

SITHCCC017 Handle and serve cheese

Release: 1

SITHCCC017 Handle and serve cheese

Modification History

Not applicable.

Application

This unit describes the performance outcomes, skills and knowledge required to prepare and present cheese. This requires a comprehensive knowledge of cheese varieties.

The unit applies to hospitality and catering organisations where cheese is served as a menu course. Responsibility for cheese may rest with a range of individuals depending on the organisation. It may include cooks or senior food and beverage attendants.

Cheeses may include milk-based products from cows, sheep, goats or buffalo, or alternatives such as soy. They may be traditional, contemporary or specialist and may be locally produced or imported.

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.

PERFORMANCE CRITERIA

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

1. Prepare cheese for service.
 - 1.1. Confirm cheese requirements from food preparation list or work order.
 - 1.2. Identify and select cheese types and cheeses from stores according to quality, freshness and stock rotation requirements.
 - 1.3. Bring cheeses to room temperature before serving.
 - 1.4. Create optimum conditions for particular cheeses and service style.
 - 1.5. Prepare appropriate ***garnishes and accompaniments*** according to organisational standards.
 - 1.6. Minimise waste to maximise profitability of cheese prepared.
2. Present and store cheese.
 - 2.1. Determine suitable portions and present cheese according to required context.
 - 2.2. Add accompaniments and garnishes.
 - 2.3. Visually evaluate dish and ***adjust presentation*** as required.
 - 2.4. Store cheeses in appropriate ***environmental conditions***.
 - 2.5. 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:	locate information in food preparation lists or work orders to determine preparation requirements.
Numeracy skills to:	calculate the size and number of portions.
Problem-solving skills to:	evaluate quality of cheese and cheese presentation and make adjustments.

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.

Garnishes and accompaniments for cheese must include use of:

- biscuits and crackers
- breads
- fresh and dried fruits
- herbs, edible leaves and flowers
- jellies and pastes
- nuts
- vegetables.

Adjusting presentation must involve consideration of:

- accompaniments and garnishes that maximise visual appeal:
 - balance
 - colour
 - contrast
- plated food for practicality of:
 - customer consumption
 - service

Environmental conditions must ensure appropriate:

- wiping drips and spills.
- humidity
- light
- packaging
- temperature
- use of containers
- ventilation.

Unit Mapping Information

SITHCCC306 Handle and serve cheese

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 SITHCCC017 Handle and serve cheese

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:

- serve cheeses using each of the following service styles:
 - buffet presentation
 - cheese plates
 - table service
- prepare and present cheese from each of the following cheese types with suitable garnishes and accompaniments:
 - cheddar
 - brie or camembert
 - blue
 - washed rind
 - chèvre
 - gruyère
 - flavoured
- prepare and serve cheese for at least six different customers:
 - within commercial time constraints and deadlines
 - reflecting required quantities to be produced
 - following procedures for portion control and food safety practices when handling and storing cheese
 - responding to 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 related to different cheeses commonly used in the industry
- knowledge of varieties of cheeses and their:
 - classification and characteristics:
 - hard
 - semi-hard
 - semi-soft

- soft
- manufacturing methods, place of origin, and historical and cultural aspects
- common uses
- appropriate garnishes and accompaniments
- optimum conditions for serving:
 - degree of ripeness
 - temperature
- common cheese types:
 - milk-based from cows, sheep, goats or buffalo
 - soy-based
 - specialty
 - low fat or reduced fat
 - mass produced commodity
 - farmhouse style
- nutritional knowledge, in particular the food value and composition of cheese
- contexts in which cheeses are served:
 - as appetisers
 - as entrees
 - after main courses
 - as part of the dessert course
 - as cheese tastings
 - as a stand alone meal.
- food safety practices for handling and storing cheese
- hygiene requirements relating to possible bacterial spoilage in the preparation, storage and service of cheese.

Assessment Conditions

Skills must be demonstrated in an operational food and beverage outlet or 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 refrigeration facilities:
 - cool room
 - fridge
 - double sink

- storage facilities
- small equipment:
 - containers for hot and cold food
 - cutting boards
 - food handler gloves
 - knives:
 - cheese knife
 - utility knife
 - service-ware:
 - cheese plates
 - cutlery and serving utensils
 - dishes
 - platters
 - scales
- 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
 - food safety plans
 - guidelines relating to food disposal, storage and presentation requirements
 - safety data sheets (SDS) for cleaning agents and chemicals
- diverse and comprehensive range of cheeses, garnishes and accompaniments 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.

Links

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