



Australian Government

Assessment Requirements for SITHCCC020 Work effectively as a cook

Release: 1

Assessment Requirements for SITHCCC020 Work effectively as a cook

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, cook and present menu items for a minimum of 48 complete food service periods that cover:
 - breakfast
 - dinner
 - lunch
 - special function
- prepare, cook and present items for at least three of the following different menu styles:
 - à la carte
 - set menu
 - table d'hôte
 - buffet
 - cyclical
- prepare, cook and serve items from the following food types that meet quality requirements:
 - appetisers and salads
 - fish and shellfish
 - hot and cold desserts
 - meat, poultry and game
 - pastries, cakes and yeast goods
 - stocks, sauces and soups
 - vegetables, fruit, eggs and farinaceous products
- multi-task and integrate technical and other skills to respond to multiple demands simultaneously
- work professionally as part of a team and coordinate team activities in line with kitchen roles and responsibilities, and organisational requirements
- respond to special customer requests and dietary requirements
- prepare dishes for customers within the typical time constraints of a busy commercial kitchen.

Knowledge Evidence

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

- basic principles and methods of cookery
- culinary terms commonly used in the industry and organisation
- characteristics of foods from all main food categories served in the organisation
- features of standard recipes
- organisational procedures for:
 - planning, preparing and storing food
 - workplace safety and hygiene
 - end of shift
- essential principles and practices related to:
 - planning and organising work
 - food safety and hygiene
 - kitchen safety and cleanliness
- varying requirements of different food service periods and menu types
- safe operational practices using essential functions and features of commercial kitchen equipment in use.

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 processors
 - planetary mixers
- commercial dishwasher
- commercial grade work benches (1.5 m/person)
- commercial ovens with trays (one per two persons)
- commercial refrigeration facilities:
 - cool room
 - freezer
 - fridge

- computers, printers and stock control software systems currently used by the hospitality industry
- electronic equipment used for stock control
- 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
- lifting and transporting equipment
- recording systems
- salamander or other form of griller (one per four persons)
- storage facilities:
 - shelving
 - trays
- slicer
- steamers
- small equipment:
 - baking sheets and trays
 - beaters
 - containers for hot and cold food
 - cutting boards
 - food handler gloves
 - graters
 - juicers
 - knife sharpening equipment
 - sharpening steels and stones
 - knives and cleavers:
 - butcher and boning knives
 - bread knives
 - carving knives
 - chef knives
 - filleting knives
 - large serrated cake knives
 - palette knives
 - utility knives
 - measurers:
 - metric calibrated measuring jugs
 - measuring spoons
 - portion control scoops
 - mortar and pestle

- moulds and forms
- mouli
- oven mitts
- piping bags and attachments
- poachers
- range of pans and pots for small and large production:
 - fry pans: stainless steel, cast iron, iron and non-stick
 - stock pots
- salad spinner
- scales
- scoops, skimmers and spiders
- service-ware:
 - platters, dishes, and bowls
 - cutlery and serving utensils
- sets of stainless steel bowls
- small utensils:
 - flour and drum sieves
 - peelers, corers and slicers
 - strainers and chinois
 - scrapers
 - spatulas
 - pastry brush
 - 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
- temperature probes
- 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
 - 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 plans
 - guidelines relating to food disposal, storage and presentation requirements
 - safety data sheets (SDS) for cleaning agents and chemicals
- diverse and comprehensive range of perishable food supplies for commercial cookery or catering operations
- 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

Companion Volume implementation guides are found in VETNet -

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