



Australian Government

SITHCCC020 Work effectively as a cook

Release: 1

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Modification History

Not applicable.

Application

This unit describes the performance outcomes, skills and knowledge required to work as a cook. It incorporates all aspects of organising, preparing and cooking a variety of food items across different service periods and menu types; using a range of cooking methods and team coordination skills. The unit integrates key technical and organisational skills required by a qualified commercial cook. It brings together the skills and knowledge covered in individual units and focuses on the way they must be applied in a commercial kitchen.

The unit applies to cooks working in hospitality and catering organisations. This could include restaurants, educational institutions, health establishments, defence forces, cafeterias, kiosks, cafes, residential caterers, in flight and other transport caterers, and event and function caterers. Menu types may be classical, contemporary or ethnic and service may be formal or informal.

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. Organise and prepare for

PERFORMANCE CRITERIA

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

1.1.Determine and calculate commodity quantities and

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| <p>food service or production.</p> | <p>determine requirements for quality and style according to recipes and specifications.</p> |
| | 1.2. Prepare a job checklist for food preparation that is clear, complete and appropriate to the situation. |
| | 1.3. Liaise with other team members about menu requirements and job roles. |
| | 1.4. Develop and follow a work schedule to maximise efficiency, taking into consideration roles and responsibilities of other team members. |
| | 1.5. Complete food organisation and preparation according to different food production and service requirements. |
| <p>2. Cook and present menu items for food service or production.</p> | <p>2.1. Select and use appropriate commercial equipment to produce menu items in line with manufacturer specifications.</p> <p>2.2. Cook menu items according to menu type and service style, using appropriate cookery methods, adjusting where required.</p> <p>2.3. Adjust menu items and ingredients to meet special requests or dietary requirements of customers.</p> <p>2.4. Produce menu items to meet customer expectations of quality, appeal of presentation and timeliness of delivery.</p> <p>2.5. Work cooperatively as part of a kitchen team and delegate tasks appropriately.</p> <p>2.6. Follow workplace safety and hygiene procedures according to organisational and legislative requirements.</p> <p>2.7. Maintain cleanliness and tidiness of the work environment.</p> |
| <p>3. Complete end of shift requirements.</p> | <p>3.1. Complete end of shift procedures according to organisational practices.</p> <p>3.2. Store food items appropriately to minimise food spoilage, contamination and waste.</p> <p>3.3. Participate in post-shift debrief or handover.</p> |

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:

- select and apply the organisational procedures and strategies needed to perform work effectively
- review customer special requests and dietary requirements and

- interpret required changes to food preparation lists and recipes.
- Writing skills to:
- record clear sequenced instructions for work schedules.
- Oral communication skills to:
- listen to colleague and customer comments, complaints and questions
 - respond to colleagues' feedback, providing information and asking questions to clarify when further information is necessary.
- Numeracy skills to:
- measure familiar quantities of ingredients using simple measuring instruments.
- Problem-solving skills to:
- evaluate dishes and make adjustments to ensure a quality product
 - anticipate and respond to kitchen operation challenges.
- Teamwork skills to:
- brief and debrief members of the kitchen team on new products and recipes
 - discuss process improvements and changes to food production and service requirements.
- Planning and organising skills to:
- prioritise, sequence, delegate and monitor tasks and processes.
- Self-management skills to:
- deal with pressure of work and kitchen conditions
 - coordinate own safe work across multiple tasks.

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.

- Food organisation and preparation*** must include:
- cleaning and preparing vegetables and other commodities
 - portioning food types, ingredients and dishes
 - selecting and using service-ware and equipment.
- Special requests or dietary requirements*** of customers must relate to:
- cultural needs and restrictions
 - customer preferences
 - dietary requirements based on medical issues.
- End of shift procedures*** must include:
- cleaning procedures

- consider feedback from customers and guests on quality and service
- post-shift debrief or handover
- preparations for the next food service period
- re-stocking
- storing food items.

Unit Mapping Information

SITHCCC309 Work effectively as a cook

Links

Companion Volume implementation guides are found in VETNet -

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