



Australian Government

Assessment Requirements for SITHCCC022 Prepare portion-controlled meat cuts and meat products

Release: 1

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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:

- prepare portion-controlled meat cuts for each of the following meats:
 - beef
 - lamb
 - pork
 - veal
 - game
 - contemporary meats:
 - goat
 - kangaroo
- produce each of the following meat products and smallgoods:
 - cured or smoked meats
 - marinated meat cuts
 - salami
 - sausages
 - shashlik
- prepare preserved meats using at least four different meat preservation techniques
- prepare above meat cuts and products within commercial time constraints and in line with identified quality indicators
- use suitable preparation methods for each of the different meat cuts and products specified above.

Knowledge Evidence

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

- culinary terms and trade names for:
 - primary and secondary meat cuts according to Australian standard meat cuts
- contents of stock date codes and rotation labels
- basic meat science and meat classification systems
- characteristics of quality meat and meat products:

- appearance
- fat content
- freshness
- primary, secondary and portioned cuts
- quality indicators
- nutritional value
- taste
- texture
- classical and contemporary trends in preparing meat and meat products
- food safety practices for handling and storing meat
- meat preservation techniques:
 - curing
 - drying
 - freezing
 - pickling
 - salting
 - smoking
- preparation methods for different cuts and types of meat:
 - boning
 - trimming
 - portioning
- preparation methods and ingredients for different meat products:
 - filling
 - flavouring
 - marinating
- equipment used to produce meat products:
 - knife care and maintenance
 - essential features and functions
 - safe operating practices
- appropriate environmental conditions for storing meat cuts and meat products to:
 - ensure food safety
 - optimise shelf life.

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:
 - commercial:
 - blenders and food mills
 - food processors
 - planetary mixers
 - commercial grade work benches (1.5 m/person)
 - commercial refrigeration facilities:
 - cool room
 - freezer
 - fridge
 - designated storage areas for dry goods and perishables
 - double sink
 - storage facilities:
 - shelving
 - trays
- small equipment:
 - containers for hot and cold food
 - cutting boards
 - graters and peelers
 - knife sharpening equipment
 - sharpening steels and stones
 - measurers:
 - metric calibrated measuring jugs
 - measuring spoons
 - portion control scoops
 - scales
 - sets of stainless steel bowls
- equipment for producing portion-controlled meat cuts:
 - butcher's block
 - cleavers
 - butcher and boning knives
 - equipment for pickling, smoking, mincing and sausage making
 - hand saw
 - meat mallet or hammer
 - mesh or nylon cut-resistant gloves
 - packaging material
 - pickling vats
 - sausage casing machines
 - saws
 - vacuum machine

- 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 meat products specified in the performance evidence
- industry-realistic ratios of kitchen staff; 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>