



Australian Government

SITHCCC023 Use food preparation equipment

Release: 1

SITHCCC023 Use food preparation equipment

Modification History

Not applicable.

Application

This unit describes the performance outcomes, skills and knowledge required to safely use commercial kitchen equipment to prepare a range of different food types.

The unit applies to operational personnel responsible for general food preparation tasks in hospitality and catering organisations.

It applies to individuals who work with very little independence and under close supervision. They follow predefined organisational procedures and report any discrepancies to a higher-level staff member for action.

The skills in this qualification must be applied in accordance with Commonwealth and State or Territory legislation, Australian standards and industry codes of practice.

No occupational licensing, certification or specific legislative requirements apply to this unit at the time of publication.

Pre-requisite Unit

Unit Code	Unit Title
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SITXFSA005	Use hygienic practices for food safety
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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. Select food preparation equipment. | 1.1. Confirm food preparation requirements from standard recipes, lists and other workplace information.
1.2. Identify and select knives and other routine and specialised equipment suited to the food preparation task.
1.3. Confirm cleanliness of equipment before use. |
| 2. Use equipment to prepare food. | 2.1. Assemble and use equipment safely and hygienically according to manufacturer instructions.
2.2. Prepare food items using suitable knives to make precision cuts. |
| 3. Clean and maintain food preparation equipment. | 3.1. Maintain equipment cleanliness using appropriate cleaning agents.
3.2. Use energy, water and other resources efficiently to reduce negative environmental impacts.
3.3. Maintain the condition of equipment and make minor adjustments as required within scope of responsibility.
3.4. Identify and report on unsafe or faulty equipment or rectify according to level of individual responsibility. |

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: | <ul style="list-style-type: none">• locate information in lists and standard recipes in order to determine food preparation requirements• interpret manufacturer instructions for equipment used in a commercial cookery context. |
| Numeracy skills to: | <ul style="list-style-type: none">• measure and use familiar quantities of cleaning agents on food preparation equipment• work with numerical features of equipment to weigh and measure ingredients. |
| Learning skills to: | <ul style="list-style-type: none">• locate key information in manufacturer specifications. |

Planning and organising skills to:

- efficiently sequence food preparation tasks.

Technology skills to:

- use food preparation equipment.

Unit Mapping Information

Supersedes and is equivalent to SITHCCC001 Use food preparation equipment.

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 SITHCCC023 Use food preparation equipment

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 food using each of the following fixed and hand-held commercial equipment:
 - blender
 - deep-fryer
 - food processor
 - grater
 - cryovac machine
 - knife sharpening equipment:
 - sharpening steels and stones
 - knives:
 - chef's knife
 - filleting knife
 - palette knife
 - utility knife
 - vegetable knife
 - mandolin slicer
 - measures
 - microwave
 - mouli
 - oven
 - peeler, corer or slicer
 - planetary mixer
 - salamander
 - scales
 - slicing machine
 - stove top
 - thermometer
 - water bath (not bain marie)
 - whisk

- make basic and precision cuts on fruit and vegetables using each of the types of cuts listed in the knowledge evidence at least once
- complete food preparation tasks within commercial time constraints.

Knowledge Evidence

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

- meaning and role of mise en place in the process of preparing, cooking and presenting food
- essential features and functions of, and safe operating practices for the fixed and hand-held commercial equipment listed in the performance evidence
- food safety practices for handling different food types
- cleaning practices and agents suitable to range of equipment in use
- basic and precision cuts used in a commercial kitchen:
 - brunoise
 - chiffonnade
 - concasse
 - jardinière
 - julienne
 - macédoine
 - mirepoix
 - paysanne
- safe operational practices using essential functions and features of equipment used in the performance evidence.

Assessment Conditions

Skills must be demonstrated in an operational commercial kitchen. This can be:

- an industry workplace; or
- a simulated industry environment, such as an industry-realistic training kitchen servicing customers.

Assessment must ensure access to:

- fixtures and large equipment:
 - commercial grade work benches (1.5 m per person)
 - sink
 - food processor
 - grill
 - cryovac machine
 - refrigeration unit with shelving
 - slicing machine

- storage facilities
- small equipment:
 - assorted pots and pans
 - blender
 - can opener
 - containers for hot and cold food
 - colander
 - cutting boards
 - grater
 - knife sharpening equipment:
 - sharpening steel
 - sharpening stone
 - knives:
 - chef's knife
 - filleting knife
 - palette knife
 - utility knife
 - vegetable knife
 - mandolin
 - mouli
 - planetary mixer
 - scales
 - small utensils:
 - peelers, corers and slicers
 - tongs
 - whisk
- stainless steel bowls
- thermometer
- food safe gloves
- 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 soap for hand washing
 - sponges, brushes and scourers
 - tea towels

- organisational specifications:
 - equipment manufacturer instructions
 - mise en place lists and standard recipes
 - organisational food safety plan
 - safety data sheets (SDS) for cleaning agents and chemicals
- variety of commercial ingredients used to demonstrate use of equipment specified in the Performance Evidence.

Assessors must satisfy the Standards for Registered Training Organisations' requirements for assessors and:

- have achieved the Certificate II in Kitchen Operations, or Certificate III or Certificate IV in Commercial Cookery, or Certificate III or IV in Catering Operations, or Certificate III or IV in Patisserie, or their successors; or
- hold a trade certificate as a cook or chef or equivalent.

Links

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