



Australian Government

Assessment Requirements for SITHCCC024 Prepare and present simple dishes

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 seven different simple dishes selecting one from each of the following categories:
 - baked items
 - deep-fried items
 - pasta or noodles
 - poached eggs
 - roasted items
 - salads
 - sandwiches
- use each of the following applications at least once when preparing the above seven dishes (at least once across the preparation of the seven dishes):
 - cleaning, peeling and slicing raw food
 - batters
 - coatings
 - dressings
 - garnishes
 - marinades
- use at least six different cookery methods from the following list when preparing the above simple dishes:
 - baking
 - boiling
 - braising
 - deep-frying
 - grilling
 - poaching
 - roasting
 - shallow frying
 - steaming
 - stewing
- handle and prepare pre-prepared items requiring:

- reconstituting
- thawing
- re-thermalising
- prepare, plate and present each of the above simple dishes:
 - within commercial time constraints and deadlines
 - following procedures for portion control and food safety practices when handling, storing, preparing and serving different food types
 - responding to at least one special customer request
- present simple prepared and pre-prepared food in line with organisational display and food safety requirements.

Knowledge Evidence

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

- characteristics of the categories of simple dishes described in the Performance Evidence
- processes for cookery methods described in the Performance Evidence
- methods of presenting types of food described in the Performance Evidence
- food safety practices for preparing and storing ingredients and simple dishes:
 - appropriate environmental conditions to ensure food safety
 - correct processes for re-heating pre-prepared foods
 - appropriate methods to optimise shelf life
- safe operational practices using essential functions and features of equipment used to prepare simple dishes.

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)
 - commercial oven with trays (one per two persons)
 - designated area for dry goods and perishables
 - sink
 - gas, electric or induction stove top (two burners per person)
 - food processor and mixer
 - fryer with baskets
 - grill

- hotplate
- microwave
- refrigeration unit with shelving
- water bath
- small equipment:
 - assorted pots and pans
 - blender
 - colander
 - containers for hot and cold food
 - crockery
 - cutlery
 - cutting boards
 - knife sharpening equipment:
 - sharpening steel
 - sharpening stone
 - knives:
 - bread knife
 - chef's knife
 - palette knife
 - paring knife
 - utility knife
 - receptacles for presentation and display purposes
 - salad spinner
 - scales
 - scoops, skimmers and spiders
 - small utensils:
 - peelers, corers and slicers
 - tongs and serving utensils
 - 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
 - food safety plan
 - guidelines relating to food disposal, storage and presentation requirements
 - safety data sheets (SDS) for cleaning agents and chemicals
- variety of commercial ingredients used to prepare the dishes 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 their successors; or
- hold a trade certificate as a cook or chef or equivalent.

Links

Companion Volume implementation guides are found in VETNet -

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