



Australian Government

SITHCCC024 Prepare and present simple dishes

Release: 1

SITHCCC024 Prepare and present simple dishes

Modification History

Not applicable.

Application

This unit describes the performance outcomes, skills and knowledge required to prepare and present a limited range of simple menu items following standard recipes. While some cooking may be involved, there is no requirement to use the full range of basic cookery methods.

The unit applies to operational personnel in kitchens and catering facilities who require some cooking and food preparation skills, but who are not qualified cooks. It may apply to a hospitality or catering organisation, such as cafes, kiosks, canteens and cafeterias or to organisations where catering forms only a small part of the business operation. Dishes prepared are simple in nature, and may include fast food, takeaway food and items that have been prepared off site and need re-thermalising.

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

PERFORMANCE CRITERIA

Elements describe the essential outcomes

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

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|--|--|
| 1. Prepare for service. | 1.1. Review menu or product list and recipes to determine preparation requirements for simple dishes.
1.2. Check quantities and quality of food items and restock where necessary.
1.3. Complete food preparation prior to service. |
| 2. Prepare food. | 2.1. Select and use equipment safely and hygienically according to manufacturer instructions.
2.2. Use appropriate cookery methods for dishes.
2.3. Re-heat pre-prepared foods at correct temperature for required length of time.
2.4. Prepare dishes with appropriate speed and timing.
2.5. Use portion control to maximise profitability and minimise waste. |
| 3. Present and store food and clean work area. | 3.1. Present food according to organisational guidelines.
3.2. Display food in appropriate environmental conditions.
3.3. Clean work area and dispose of or store surplus and re-usable by-products according to organisational procedures, environmental considerations, and cost-reduction initiatives. |

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">• read and interpret product information and organisational procedures regarding food preparation, display and storage requirements. |
| Writing skills to: | <ul style="list-style-type: none">• prepare food item restocking orders. |
| Numeracy skills to: | <ul style="list-style-type: none">• weigh and measure ingredients• determine cooking times and temperatures. |

Planning and organising skills to:

- efficiently sequence the stages of food preparation.

Technology skills to:

- use food preparation and cooking equipment.

Unit Mapping Information

Supersedes and is equivalent to SITHCCC002 Prepare and present simple dishes.

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 SITHCCC024 Prepare and present simple dishes

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

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