



Australian Government

SITHCCC027 Prepare dishes using basic methods of cookery

Release: 1

SITHCCC027 Prepare dishes using basic methods of cookery

Modification History

Not applicable.

Application

This unit describes the performance outcomes, skills and knowledge required to use a range of basic cookery methods to prepare dishes.

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.

It applies to individuals who work with very little independence and under close supervision and guidance of more senior chefs. 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

PERFORMANCE CRITERIA

Performance criteria describe the performance needed to

*essential outcomes**demonstrate achievement of the element.*

1. Select ingredients.
 - 1.1. Confirm food production requirements from standard recipes.
 - 1.2. Calculate ingredient amounts according to requirements.
 - 1.3. Identify and select ingredients from stores according to recipe, quality, freshness and stock rotation requirements.
 - 1.4. Check perishable supplies for spoilage or contamination prior to preparation.
2. Select, prepare and use equipment.
 - 2.1. Select type and size of equipment suitable to requirements.
 - 2.2. Safely assemble and ensure cleanliness of equipment before use.
 - 2.3. Use equipment safely and hygienically according to manufacturer instructions.
3. Portion and prepare ingredients.
 - 3.1. Weigh and measure ingredients and create portions according to recipe.
 - 3.2. Prepare, cut and portion ingredients according to recipe and cooking style.
 - 3.3. Minimise waste to maximise profitability of food items prepared.
4. Cook dishes.
 - 4.1. Select and use cookery methods for dishes following standard recipes.
 - 4.2. Complete cooking process in a logical, planned and safe manner.
 - 4.3. Identify problems with the cooking process and take corrective action.
 - 4.4. Work cooperatively with colleagues to ensure timely preparation of dishes.
5. Present and store dishes.
 - 5.1. Present dishes on appropriate service-ware.
 - 5.2. Add garnishes and accompaniments according to standard recipes.
 - 5.3. 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:	locate information in menus and standard recipes in order to determine food preparation requirements.
Oral communication skills to:	listen and respond to colleagues specific enquiries or problems.
Numeracy skills to:	- calculate the number of portions - determine cooking times and temperatures.
Teamwork skills to:	ensure that individual contributions to the plating of a dish supports timely and quality food service.
Self-management skills to:	- apply safety procedures when working in the kitchen - deal with pressure of work and kitchen conditions.

Unit Mapping Information

Supersedes and is equivalent to SITHCCC005 Prepare dishes using basic methods of cookery.

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 SITHCCC027 Prepare dishes using basic methods of cookery

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:

- use each of the following cookery methods at least once to prepare at least six finished dishes (at least once across preparation of the six finished dishes):
 - baking
 - blanching
 - boiling
 - braising
 - deep-frying
 - grilling
 - poaching
 - roasting
 - shallow frying
 - sous vide
 - steaming
 - stewing
- complete mise en place activities and follow standard recipes to prepare dishes that use of each of the following major food types at least once when preparing the above six dishes (at least once across preparation of the above six dishes):
 - dairy products
 - dry goods
 - frozen goods
 - fruit
 - meat
 - poultry
 - seafood
 - vegetables
- use food safety practices for handling and storing food
- prepare, plate and present two portions each of the six finished dishes above:
 - within commercial time constraints and deadlines
 - demonstrating portion control procedures
 - responding to at least one special customer request.

Knowledge Evidence

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

- characteristics of the major food types listed in the Performance Evidence
- effects of cookery methods on the major food types listed in the Performance Evidence
- desired outcome when applying cookery methods listed in the Performance Evidence to the major food types listed in the Performance Evidence
- meaning and role of mise en place in the process of preparing, cooking and presenting food
- essential culinary terms relating to the cookery methods described in the Performance Evidence
- contents of date codes and rotation labels for stock
- safe operational practices using essential functions and features of equipment used in the above cookery methods.

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 and trays (one per two persons)
 - commercial refrigeration facilities:
 - cool room or fridge
 - freezer
 - commercial:
 - blender
 - planetary mixer
 - deep-fryer
 - designated storage areas for dry goods and perishables
 - sink
 - gas, electric or induction stove top (two burners per person)
 - hot plate or griddle
 - cryovac machine
 - salamander (one per eight persons)
 - flat or char grill (one per eight persons)
 - water bath

- small equipment:
 - baking sheets and trays
 - colander
 - containers for hot and cold food
 - cutting boards
 - grater
 - knife sharpening equipment:
 - sharpening steel
 - sharpening stone
 - knives:
 - bread knife
 - chef's knife
 - filleting knife
 - palette knife
 - paring knife
 - utility knife
 - measures:
 - measuring jugs
 - measuring spoons
 - portion control scoops
 - mortar and pestle
 - mouli
 - pots and pans
 - service-ware:
 - crockery
 - cutlery and serving utensils
 - scoops, skimmers and spiders
 - scales
 - stainless steel bowls
 - small utensils:
 - sieve
 - pastry brush
 - peelers, corers and slicers
 - strainers and chinois
 - scraper
 - spatula
 - tongs and serving utensils
 - whisk
 - steamer
 - spoons and ladles

- temperature probe
- 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
 - temperature recording charts
 - work flow schedules
 - cleaning schedules
- diverse and comprehensive range of perishable food supplies for commercial cookery and catering operations as specified in the Performance Evidence.

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

- have achieved the 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; and

- have worked in industry for at least three years where they have applied the skills and knowledge of this unit of competency.

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