



Australian Government

SITHCCC028 Prepare appetisers and salads

Release: 1

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Modification History

Not applicable.

Application

This unit describes the performance outcomes, skills and knowledge required to prepare appetisers and salads following standard recipes. It requires the ability to select and prepare ingredients, and to use relevant equipment and cookery and food storage methods.

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 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
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<i>Elements describe the essential outcomes</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
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 appetiser and salad 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. Sort and assemble ingredients according to food production sequencing. 3.2. Weigh and measure ingredients and create portions according to recipe. 3.3. Clean and cut salad ingredients using basic culinary cuts according to quality standards. 3.4. Minimise waste to maximise profitability of food items prepared.
4. Prepare appetisers and salads.	4.1. Select and use relevant cookery methods for salads and appetisers. 4.2. Prepare sauces and dressings according to recipe. 4.3. Follow standard recipes and make food quality adjustments within scope of responsibility.
5. Present and store appetisers and salads.	5.1. Present prepared food items on appropriate service-ware. 5.2. Add dips, sauces and garnishes according to standard recipes. 5.3. Visually evaluate dish and adjust presentation. 5.4. Store dishes in appropriate environmental conditions. 5.5. 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 food preparation lists and standard recipes to determine food preparation requirements - locate and read date codes and rotation labels on food products.
Numeracy skills to:	- calculate the number of portions - determine cooking times and temperatures.
Planning and organising skills to:	efficiently sequence stages of food preparation and production.
Self-management skills to:	manage own speed, timing and productivity.

Unit Mapping Information

Supersedes and is equivalent to SITHCCC006 Prepare appetisers and salads.

Links

Companion Volume implementation guides are found in VETNet -

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