



Australian Government

Assessment Requirements for SITHCCC032 Produce cook-chill and cook-freeze foods

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:

- produce a minimum of ten portions each of at least 350gms of cook-chill and cook-freeze foods to meet each of the following food service requirements:
 - entire meals
 - individual items
 - bulk meals for external transportation
- use each of the following cookery methods at least once when producing the above cook-chilled and cook-frozen food items (at least once across production of the 10 portions of each type):
 - baking
 - blanching
 - boiling
 - braising
 - chargrilling
 - deep-frying
 - grilling
 - poaching
 - roasting
 - sous vide
 - steaming
 - stewing
- prepare the above foods:
 - within commercial time constraints and deadlines
 - according to standard recipes and required temperature specifications
 - following procedures for portion control and food safety practices when handling and storing different food types
 - 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:

- culinary terms and trade names for pre-cooked food types commonly subject to chilling and freezing
- uses of different precooked food types subject to chilling and freezing:
 - bulk foods
 - plated meals
 - sous vide products
 - meals-on-wheels
- contents of date codes and rotation labels for stock
- indicators of spoilage and contamination of perishable supplies in storage
- methods for weighing and measuring wet and dry bulk ingredients
- mise en place requirements for producing cook-chill and cook-freeze foods
- methods to chill foods:
 - blast
 - ice water bath
- food safety procedures and standards for preparing cook-chill and cook-freeze foods
- food safety procedures and standards for storing chilled and frozen food:
 - appropriate storage environments:
 - chillers
 - cool rooms
 - freezers
 - packaging
 - refrigerators
 - containers
 - first in-first out methods
 - labelling and coding
 - temperature specifications for storage
- temperature specifications and methods for transferring chilled and frozen foods
- safe operational practices using essential functions and features of equipment used to produce cook-chill and cook-freeze foods.

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:
 - blender
 - food processor
 - planetary mixer
 - commercial grade work benches (1.5 m per person)
 - commercial oven with trays (one per two persons)
 - commercial refrigeration facilities:
 - cool room
 - fridge
 - freezer
 - deep-fryer
 - designated storage areas for dry goods and perishables
 - sink
 - gas or electric stove tops (two burners per person)
 - hot plate
 - lifting and transporting equipment
 - labelling systems
 - salamander or other form of griller (one per eight persons)
 - storage facilities:
 - shelving
 - trays
 - slicing machine
 - steamer
- small equipment:
 - baking sheets and trays
 - beaters
 - containers for hot and cold food
 - cutting boards
 - forms and moulds
 - grater
 - knife sharpening equipment:
 - sharpening steel
 - sharpening stone
 - knives:
 - carving knife
 - chef's knife
 - utility knife
 - measures:
 - measuring jugs

- measuring spoons
- portion control scoops
- mouli
- poacher
- pots and pans for small and large production:
 - bratt pan
 - fry pan
 - stock pot
 - steam jacketed kettle
- scoops, skimmers and spiders
- scales
- stainless steel bowls
- small utensils:
 - sieve
 - peelers, corers and slicers
 - strainers and chinois
 - scraper
 - spatula
 - pastry brush
 - tongs
 - whisk
- spoons and ladles
- temperature probe
- thermometer
- cooking equipment specific to cook-freeze and cook-chill processes:
 - blast chiller
 - blast freezer
 - chilling equipment
 - ice slurry
 - packaging material
 - vacuum sealing equipment
- 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
 - current commercial stock control procedures and documentation for ordering, monitoring and maintaining stock
 - mise en place lists and standard recipes
 - food safety plans
 - safety data sheets (SDS) for cleaning agents and chemicals
- diverse and comprehensive range of perishable food supplies for commercial cookery or catering operations.

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 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.

Links

Companion Volume implementation guides are found in VETNet -

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