



Australian Government

Assessment Requirements for SITHCCC034 Work effectively in a commercial kitchen

Release: 1

Assessment Requirements for SITHCCC034 Work effectively in a commercial kitchen

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:

- safely and hygienically prepare and serve menu items to industry and organisational quality standards for a minimum of 12 complete service periods in a commercial kitchen that cover a combination of:
 - breakfast
 - dinner
 - lunch
- during the above service periods:
 - integrate technical and other skills to respond to multiple demands simultaneously
 - respond to special customer requests
 - perform designated kitchen roles as part of a team to achieve production requirements
 - work professionally, undertaking tasks according to team responsibilities and organisational requirements
 - prepare, plate and present dishes as directed within the typical workplace time constraints of a commercial kitchen.

Knowledge Evidence

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

- culinary terms commonly used in the industry
- characteristics of different foods from all main food categories
- features and interpretation of standard recipes
- basic principles and methods of cookery
- established roles and responsibilities in food preparation and production processes
- strategies for dealing with conflict in the workplace:
 - identifying
 - reporting
 - seeking assistance
- organisational procedures for:
 - planning, preparing and storing food

- end of shift:
 - cleaning procedures
 - post-shift debrief or handover
 - preparing work area for the next food service or production period
 - restocking
 - storing food items
 - updating stock inventory
- workplace safety and hygiene
- essential principles and practices related to:
 - food safety and hygiene
 - kitchen safety and cleanliness
- safe operational practices using essential functions and features of equipment in use.

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:

- all materials and equipment, fixtures large and small that are required to operate a commercial kitchen
- 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
 - guidelines relating to food disposal, storage and presentation requirements
 - food safety plan

- safety data sheets (SDS) for cleaning agents and chemicals
- diverse and comprehensive range of perishable and non-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 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.

Links

Companion Volume implementation guides are found in VETNet -

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