



Australian Government

SITHCCC034 Work effectively in a commercial kitchen

Release: 1

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Modification History

Not applicable.

Application

This unit describes the performance outcomes, skills and knowledge required to use a range of cookery skills during service and production periods. The unit integrates key technical and organisational skills covered in individual units and focuses on the way these must be applied in a commercial kitchen.

The unit applies to hospitality and catering operations, including 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 prepare a range of food items using standard recipes, but who may not be fully qualified cooks. Styles of menus may be classical, contemporary or ethnic and may be formal or informal according to organisational requirements.

This unit underpins the more advanced integrated unit: SITHCCC043 Work effectively as a cook, which applies to qualified cooks.

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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SITHCCC027	Prepare dishes using basic methods of cookery
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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 essential outcomes

1. Organise and prepare for food service or production.

2. Cook menu items for food service or production.

3. Complete end of shift requirements.

4. Deal effectively with conflict in the kitchen.

PERFORMANCE CRITERIA

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

- 1.1. Calculate ingredient quantities according to recipes and specifications.
- 1.2. Follow mise en place list for food preparation and service.
- 1.3. Follow instructions about menu requirements, workgroup and job roles.
- 1.4. Follow a work schedule to maximise efficiency, taking into consideration time, resources and the roles and responsibilities of other team members.
- 1.5. Complete food organisation and preparation according to different workgroup, food production and service requirements.
- 2.1. Select and use appropriate commercial equipment to produce menu items in line with manufacturer specifications.
- 2.2. Cook menu items according to menu type and service style, using appropriate cookery methods.
- 2.3. Work supportively as part of a kitchen team in a manner that promotes cooperation and good relationships.
- 2.4. Follow workplace safety and hygiene procedures according to organisational and legislative requirements.
- 2.5. Maintain cleanliness and tidiness of the work environment.
- 3.1. Complete end of shift procedures according to organisational practices.
- 3.2. Store food items appropriately to minimise food spoilage, contamination and waste, and label according to organisational procedures.
- 3.3. Participate in post-shift debrief or handover, encouraging, acknowledging and acting on constructive feedback.
- 4.1. Respect differences in personal values and beliefs, linguistic and cultural differences and their importance in the development of relationships.
- 4.2. Identify conflict encountered in the workplace.
- 4.3. Seek assistance from workgroup members when conflicts arise and suggest possible ways of dealing with them as appropriate or refer them to the appropriate person.

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 production instructions, task sheets in work schedules, and standard recipes.
Writing skills to:	write a list of tasks to be completed as part of the food production process.
Numeracy skills to:	measure quantities of ingredients using simple measuring instruments.
Learning skills to:	identify organisational requirements that apply to own and workplace safety, productivity and hygiene procedures.
Problem-solving skills to:	respond to problems in the preparation and cooking process.
Teamwork skills to:	- work cooperatively with others to support timely and quality food service - work safely in the kitchen, supporting a safe environment for self and others.
Self-management skills to:	- respond to multiple demands simultaneously to support live service and production period - deal with pressure of work and kitchen conditions.
Technology skills to:	use a range of commercial kitchen equipment when preparing different menu types based on standard recipes.

Unit Mapping Information

Supersedes and is not equivalent to SITHCCC011 Use cookery skills effectively.

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 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.

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