



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>

