



Australian Government

Assessment Requirements for SITHCCC035 Prepare poultry dishes

Release: 1

Assessment Requirements for SIT HCCC035 Prepare poultry dishes

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:

- follow standard recipes to prepare at least six finished poultry dishes using each of the following items at least once (at least once across preparation of the six dishes):
 - chicken
 - duck
 - feathered game
 - poultry offal
- use each of the following poultry preparation techniques at least once when preparing above poultry dishes (at least once across preparation of the six dishes):
 - barding
 - brining
 - de boning
 - wet and dry marinating
 - rolling
 - trussing
 - soaking
 - stuffing
 - trimming
- use each of the following cookery methods at least once when preparing the above poultry dishes (at least once across preparation of the six dishes):
 - braising
 - deep frying
 - grilling
 - poaching
 - roasting
 - sautéing
 - sous vide
 - stewing
- prepare, plate and present two portions of each of the six finished dishes above:
 - within commercial time constraints and deadlines

- following procedures for portion control and food safety practices when handling and storing poultry
- 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:
 - ingredients commonly used in the production of different poultry dishes
 - a variety of classical and contemporary poultry dishes
 - different cuts of poultry and styles of cooking
- contents of date codes and rotation labels for stock
- characteristics of poultry products and poultry dishes:
 - appearance:
 - balance
 - colour
 - contrast
 - fat content
 - freshness and other quality indicators
 - size
 - taste
 - texture
- historical and cultural origin of different poultry products and poultry dishes
- characteristics of poultry cuts including:
 - breast
 - supreme
 - maryland
 - drumstick
 - thigh
 - wing
 - saute cuts
 - tenderloin
- safe and effective methods of using poultry by-products and off cuts to reduce wastage and maximise profitability
- preparation techniques for different cuts and types of poultry specified in the performance evidence, including:
 - ballotine
 - galantine
- cookery methods as specified in the performance evidence for different cuts and types of poultry

- equipment used to produce poultry dishes:
 - knife care and maintenance
 - essential features and functions
- plating methods for practicality of service and customer consumption
- mise en place requirements for poultry dishes
- appropriate environmental conditions for cooking and storing poultry products and dishes to:
 - ensure food safety:
 - cooking and cooling processes
 - timeframes and temperatures
 - optimise shelf life
- safe operational practices using essential functions and features of equipment used to produce poultry dishes.

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
 - commercial grade work benches (1.5 m per person)
 - commercial oven with trays (one per two persons)
 - commercial refrigeration facilities:
 - cool room or fridge
 - freezer
 - deep-fryer
 - designated storage areas for dry goods and perishables
 - sink
 - gas, electric or induction stove top (two burners per person)
 - hot plate or griddle
 - salamander or other form of griller (one per eight persons)
 - storage facilities:
 - shelving
 - trays
- small equipment:

- baking sheets and trays
- containers for hot and cold food
- cutting boards
- knife sharpening equipment:
 - sharpening steel
 - sharpening stone
- knives and cleavers:
 - boning knife
 - carving knife
 - chef's knife
 - utility knife
- measures:
 - measuring jugs
 - measuring spoons
 - portion control scoops
- meat tenderiser
- mouli
- pans and pots for small and large production:
 - stainless steel, cast iron and non-stick fry pans
- poultry shears
- scoops, skimmers and spiders
- scales
- stainless steel bowls
- small utensils:
 - sieve
 - strainers and chinois
 - scraper
 - spatula
 - tongs and serving utensils
- service-ware:
 - crockery
 - cutlery and serving utensils
- spoons and ladles
- temperature probe
- thermometer
- 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
 - guidelines relating to food disposal, storage and presentation requirements
 - safety data sheets (SDS) for cleaning agents and chemicals
- diverse and comprehensive range of poultry as specified in the performance evidence.

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>