



Australian Government

SITHCCC038 Produce and serve food for buffets

Release: 1

SITHCCC038 Produce and serve food for buffets

Modification History

Not applicable.

Application

This unit describes the performance outcomes, skills and knowledge required to produce and present foods for buffets. It requires the ability to cook buffet foods and to present, serve and replenish them throughout the service period.

It does not include the overall design, planning and display of buffets which is covered by the unit SITHKOP011 Plan and implement service of buffets.

The unit applies to all hospitality and catering organisations that prepare and serve buffet food, including restaurants, hotels, clubs, events and function venues.

It applies to individuals who work under the guidance of more senior chefs. They demonstrate autonomy and judgement to complete routine activities and take limited responsibility in known and stable contexts within established parameters.

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. Select ingredients.

2. Produce and present foods for buffets.

3. Serve, replenish and store buffet foods.

PERFORMANCE CRITERIA

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

1.1. Confirm food production requirements from standard recipes.

1.2. Calculate the required quantities of buffet food and ingredients according to expected customer traffic.

1.3. Identify and select ingredients according to recipe, quality, freshness and stock rotation requirements.

1.4. Check perishable supplies for spoilage or contamination prior to preparation.

2.1. Use appropriate cookery methods and standard recipes to prepare foods for buffets.

2.2. Produce sauces and garnishes suitable for buffet food items.

2.3. Produce or obtain appropriate buffet showpieces and decorations.

2.4. Use organisational buffet display plans to coordinate the layout of buffet.

2.5. Visually evaluate arrangement and presentation of food items and adjust presentation as required.

2.6. Display hot and cold buffet food in appropriate service-ware at a safe temperature to avoid food hazards and spoilage.

3.1. Serve food according to organisational standards.

3.2. Follow organisational food safety procedures for serving hot and cold buffet foods to avoid food contamination.

3.3. Use portion control to minimise waste and maximise profit.

3.4. Rotate buffet items according to quality, food safety and hygiene requirements.

3.5. Replenish buffet items throughout the service period to meet customer traffic requirements.

3.6. Store buffet items in appropriate environmental conditions before and after the buffet service period.

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 standard recipes to determine food preparation requirements - locate and read date codes and rotation labels on food products.
Numeracy skills to:	- calculate required quantities of buffet food for expected customer traffic - weigh and measure ingredients for bulk food preparation - calculate temperatures for the safe display of food items.
Problem-solving skills to:	- recognise potential food safety hazards and make adjustments to avoid any issues - recognise shortages of food for level of customer traffic and replenish buffet items.
Planning and organising skills to:	efficiently sequence the stages of food preparation and production.

Unit Mapping Information

Supersedes and is not equivalent to SITHCCC015 Produce and serve food for buffets.

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 SITHCCC038 Produce and serve food for buffets

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:

- present, serve and replenish one breakfast buffet and one other buffet, either lunch or dinner
- for the above breakfast buffet, each of the following must be included:
 - eggs
 - meat
 - pastries
 - fresh and tinned fruit
 - hot vegetables
 - continental items
 - sauces and accompaniments
- for the other buffet prepared as above, each of the following must be included:
 - meat or poultry
 - seafood
 - salads
 - pasta or noodles
 - breads
 - fruit and vegetables
 - cheese
 - smallgoods
 - dessert items
 - accompaniments
- produce required quantity of buffet dishes and items for above buffets that:
 - are consistent in quality, size, shape and appearance for each buffet
 - use appropriate garnish and presentation techniques
- prepare dishes for above buffets:
 - within commercial time constraints and deadlines
 - reflecting required quantities to be produced
 - following procedures for portion control and food safety practices when producing, displaying and serving hot and cold buffet food
 - using appropriate showpieces and decorations.

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 to produce buffet items
 - a variety of classical and contemporary buffet items
- suitable types of foods and dishes for buffets and their characteristics:
 - appropriate conditions and temperatures for display and service to maintain optimum quality and food safety
 - appropriate portions
- presentation techniques for food items that comprise buffets
- organisational standards for:
 - serving buffet foods
 - portion sizing
- mise en place requirements for producing and presenting foods for buffets
- appropriate environmental conditions for storing ingredients and buffet food items to:
 - ensure food safety
 - optimise shelf life
- organisational food safety procedures for displaying, serving and maintaining hot and cold buffet foods for:
 - indoor buffets
 - outdoor buffets.

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:
 - bain marie, hot box or chaffer
 - commercial grade work benches (1.5 m per person)
 - commercial oven and trays (one per two persons)
 - commercial refrigeration facilities:
 - cool room
 - freezer
 - fridge
 - deep-fryer

- designated storage areas for dry goods and perishables
- sink
- gas, electric or induction stove top (two burners per person)
- hot plate
- 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
 - grater
 - knife sharpening equipment:
 - sharpening steel
 - sharpening stone
 - knives and cleavers:
 - carving knife and fork
 - chef's knife
 - utility knife
 - measures:
 - measuring jugs
 - measuring spoons
 - portion control scoops
 - mortar and pestle
 - mouli
 - poacher
 - pans and pots for small and large production
 - scales
 - scoops, skimmers and spiders
 - service-ware:
 - crockery
 - cutlery and serving utensils
 - stainless steel bowls
 - silicon mats
 - small utensils:
 - sieve
 - peelers, corers and slicers
 - strainers and chinois
 - scraper

- spatula
- tongs
- whisk
- steamer
- spoons and ladles
- thermometer
- buffet showpieces and decorations
- 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:
 - current commercial stock control procedures and documentation for ordering, monitoring and maintaining stock
 - mise en place lists and standard recipes
 - food safety plan
 - guidelines relating to food disposal, storage and presentation requirements
 - safety data sheets (SDS) for cleaning agents and chemicals
- variety of commercial ingredients to produce the buffet foods 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

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