



Australian Government

Assessment Requirements for SITHCCC040 Prepare and serve cheese

Release: 1

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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:

- prepare and serve cheeses using each of the following service styles:
 - cheese plate
 - cheese as the main component of at least two different finished dishes
 - one hot dish
 - one cold dish
- prepare and serve cheeses using each of the following cheese types with suitable garnishes and accompaniments:
 - cheddar
 - white mould
 - blue mould
 - washed rind
 - hard
 - semi-hard
 - eye
 - fresh
 - stretched curd
- prepare, plate and present two portions of each of the above cheese plates and finished dishes:
 - within commercial time constraints and deadlines
 - following procedures for portion control and food safety practices when handling and storing cheese
 - 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 related to different cheeses commonly used in the industry
- characteristics of the classifications of cheeses listed in the performance evidence
- manufacturing methods, place of origin, and historical and cultural aspects

- common uses of classifications of cheeses listed in the performance evidence
- appropriate garnishes and accompaniments
- optimum conditions for serving:
 - degree of ripeness
 - temperature
- bases from which cheese is made:
 - milk:
 - cows
 - sheep
 - goats
 - buffalo
 - soy
 - specialty
- contexts in which cheeses are served:
 - as appetisers
 - as entrees
 - as a cheese course
 - as part of the dessert course
 - as cheese tastings
 - as a stand-alone meal
 - buffet
- food safety practices for handling and storing cheese
- hygiene requirements relating to possible bacterial spoilage in the preparation, storage and service of cheese.

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
 - sink

- gas, electric or induction stove top (two burners per person)
- storage facilities
- small equipment:
 - baking sheets and trays
 - containers for hot and cold food
 - cutting boards
 - knife sharpening equipment:
 - sharpening steel
 - sharpening stone
 - knives:
 - cheese knife
 - chef's knife
 - utility knife
 - measures:
 - measuring jugs
 - measuring spoons
 - portion control scoops
 - pots and pans for small and large production
 - service-ware:
 - crockery
 - cutlery and serving utensils
 - scales
- 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
 - 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 cheeses, garnishes and accompaniments 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 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>