



Australian Government

SITHCCC040 Prepare and serve cheese

Release: 1

SITHCCC040 Prepare and serve cheese

Modification History

Not applicable.

Application

This unit describes the performance outcomes, skills and knowledge required to prepare and serve cheese and cheese dishes. This requires a comprehensive knowledge of cheese varieties.

The unit applies to hospitality and catering organisations where cheese is served as a menu course. Responsibility for cheese may rest with a range of individuals depending on the organisation. It may include cooks or senior food and beverage attendants.

Cheeses may include milk-based products from cows, sheep, goats or buffalo, or alternatives such as soy. They may be traditional, contemporary or specialist and may be locally produced or imported.

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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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

PERFORMANCE CRITERIA

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

1. Prepare cheese for service.
 - 1.1. Confirm cheese requirements from standard recipes.
 - 1.2. Identify and select cheese types and cheeses from stores according to quality, freshness and stock rotation requirements.
 - 1.3. Bring cheeses to room temperature before serving.
 - 1.4. Create optimum conditions for different varieties of cheeses and service style.
 - 1.5. Prepare appropriate garnishes and accompaniments according to organisational standards.
 - 1.6. Minimise waste to maximise profitability of cheese prepared.
2. Cook cheese dishes.
 - 2.1. Select type and size of equipment suitable to requirements.
 - 2.2. Sort and assemble ingredients according to food production sequencing.
 - 2.3. Weigh and measure ingredients and create portions according to recipe.
 - 2.4. Follow standard recipes to select and use relevant cookery methods for cheese dishes.
 - 2.5. Select and add accompaniments suited to the dish.
 - 2.6. Present dishes attractively on appropriate service-ware.
3. Present and store cheese.
 - 3.1. Determine suitable portions and present cheese according to required context.
 - 3.2. Add accompaniments and garnishes.
 - 3.3. Visually evaluate dish and adjust presentation as required.
 - 3.4. Store cheeses in appropriate environmental conditions.
 - 3.5. Clean work area and dispose of or store surplus and re-usable by-products according to organisational procedures, environmental considerations, and cost-reduction initiatives.

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 preparation requirements.

Numeracy skills to:

- calculate the size and number of portions.

Problem-solving skills to:

- evaluate quality of cheese and cheese presentation and make adjustments.

Unit Mapping Information

Supersedes and is not equivalent to SITHCCC017 Handle and serve cheese.

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 SITHCCC040 Prepare and serve cheese

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

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