



Australian Government

SITHCCC040 Prepare and serve cheese

Release: 1

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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	PERFORMANCE CRITERIA
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<i>Elements describe the essential outcomes</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
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| 1. Prepare cheese for service. | <ul style="list-style-type: none">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. | <ul style="list-style-type: none">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. | <ul style="list-style-type: none">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>
