



Australian Government

SITHCCC044 Prepare specialised food items

Release: 1

SITHCCC044 Prepare specialised food items

Modification History

Not applicable.

Application

This unit describes the performance outcomes, skills and knowledge required to prepare and cook food items that are more unusual in nature than those in standard recipes. It requires the ability to select and prepare ingredients, use relevant equipment, specialised cookery and food storage methods.

The unit applies to cooks working in hospitality and catering organisations. This could include restaurants, educational institutions, health establishments, defence forces, cafeterias, kiosks, cafes, residential caterers, in flight and other transport caterers, and event and function caterers.

Because the nature of food items prepared is specialised, it may apply to chefs and cooks with advanced skills or with skills in very particular styles of cooking.

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	PERFORMANCE CRITERIA
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Elements describe the essential outcomes

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

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| 1. Select ingredients. | 1.1. Confirm food production requirements from recipes.
1.2. Calculate ingredient amounts according to requirements.
1.3. Identify and select ingredients for specialised food items according to recipe, quality, freshness and stock rotation requirements. |
| 2. Select, prepare and use equipment. | 2.1. Select type and size of equipment suitable to requirements.
2.2. Safely assemble and ensure cleanliness of equipment before use.
2.3. Use equipment safely and hygienically according to manufacturer instructions. |
| 3. Portion and prepare ingredients. | 3.1. Sort and assemble ingredients according to food production sequencing.
3.2. Weigh and measure ingredients and create portions according to recipe.
3.3. Minimise waste to maximise profitability of food items prepared. |
| 4. Cook specialised food items. | 4.1. Select and use preparation and cookery methods for specialised food items.
4.2. Prepare and use accompaniments suited to dishes.
4.3. Follow specialised recipes and make food quality adjustments within scope of responsibility. |
| 5. Present and store specialised food items. | 5.1. Present dishes attractively on appropriate service-ware.
5.2. Add dips, sauces and garnishes according to specialised recipes.
5.3. Visually evaluate dish and adjust presentation as required.
5.4. Store prepared food items in appropriate environmental conditions.
5.5. 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 recipes to determine food preparation requirements - locate and read date codes and rotation labels on food products.
Numeracy skills to:	- calculate the number of portions - determine cooking times and temperatures.
Problem-solving skills to:	- evaluate quality of ingredients and finished dishes and make adjustments to ensure a quality product - adjust taste, texture and appearance of food products according to identified deficiencies.
Planning and organising skills to:	efficiently sequence the stages of food preparation and production.
Self-management skills to:	manage own speed, timing and productivity.

Unit Mapping Information

Supersedes and is not equivalent to SITHCCC021 Prepare specialised food items.

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 SITHCCC044 Prepare specialised food items

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 recipes to prepare six different finished dishes that make use of one or more specialised food items and preparation techniques listed in the knowledge evidence
- prepare two portions of each of the above six dishes:
 - within commercial time constraints and deadlines
 - following procedures for portion control and food safety practices when handling and storing specialised food items.

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 used in specialised food preparation
- contents of date codes and rotation labels for stock
- characteristics of specialised food items:
 - appearance and presentation
 - balance
 - colour
 - contrast
 - freshness and other quality indicators
 - historical and cultural derivations
 - molecular modifications
 - service style
 - taste
 - texture
- main types and culinary characteristics of specialised food items used in contemporary cooking:
 - aquatic plants and seaweeds
 - aromatics, flavourings, spices and herbs
 - native Australian ingredients
 - commodities from ethnic cuisines and cultural traditions

- heirloom products
- meat, poultry and game other than lamb, beef, pork and chicken
- offal
- artisan cheeses and dairy products
- unusual fish, shellfish and other foods from salt or fresh water
- main preparation techniques for specialised items:
 - cooking on salt
 - fermenting
 - hanging of meat, poultry and game
 - molecular gastronomy
 - preserving:
 - ageing
 - brining
 - confit
 - curing
 - drying
 - pickling
 - smoking
 - natural and chemical tenderising
- mise en place requirements for specialised food items
- appropriate environmental conditions for handling and storing products to:
 - ensure food safety
 - optimise shelf life
- safe operational practices using essential functions and features of equipment used to produce specialised 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
 - planetary mixer
 - 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)
- microwave
- salamander or other form of griller (one per eight persons)
- smoker
- 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
 - measures:
 - measuring jugs
 - measuring spoons
 - portion control scoops
 - meat:
 - cleavers
 - hooks
 - mortar and pestle
 - moulds and forms
 - mouli
 - piping bags and attachments
 - range of pans and pots for small and large production:
 - stainless steel, cast iron and non-stick fry pans
 - stock pot
 - scales:
 - 1 gram increments to 5kg
 - 10th of a gram increments
 - scoops, skimmers and spiders
 - service-ware:

- crockery
- cutlery and serving utensils
- sets of stainless steel bowls
- small utensils:
 - sieve
 - peelers, corers and slicers
 - strainers and chinois
 - scraper
 - spatula
 - pastry brush
 - tongs
 - whisk
- spoons and ladles
- steamer
- temperature probe
- thermometer
- vacuum sealer or cryovac machine
- 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 recipes for specialised food items
 - food safety plan
 - guidelines relating to food disposal, storage and presentation requirements
 - safety data sheets (SDS) for cleaning agents and chemicals
- diverse and comprehensive range of perishable specialised food supplies for commercial cookery or catering operations.

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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