



Australian Government

Assessment Requirements for SITHFAB015 Provide silver service

Release: 1

Assessment Requirements for SIT HFAB015 Provide silver service

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 for and use silver service techniques for service of entrées, main courses, desserts and cheeses over three service periods
- serve meals from each of the following major food types using silver service techniques during the above service periods:
 - cheese or dairy products
 - condiments and accompaniments
 - dessert
 - seafood
 - fruits
 - garnishes
 - hors d'oeuvres or appetisers
 - meat or poultry
 - salads
 - sauces
 - vegetables
- select and use the correct silver service utensils, equipment, table service-ware, crockery, cutlery and glassware for the dishes and beverages served
- work to commercially-realistic timeframes and demonstrate ability to deal with multiple silver service tasks simultaneously.

Knowledge Evidence

Demonstrated knowledge required to complete the tasks outlined in elements and performance criteria of this unit:

- processes involved in preparing tables for silver service:
 - folding napkins
 - placing chairs in correct position
 - polishing cutlery, glassware and crockery
 - selecting and setting up linen, glassware, cutlery and crockery according to menu requirements
- organisational and traditional industry standards for silver service table setting of glassware, crockery and cutlery

- silver service techniques for the major food types specified in the performance evidence
- features and uses of the following items for each of the main food types specified in the Performance Evidence:
 - silver service utensils and equipment
 - different crockery and cutlery
 - service-ware for garnishes and accompaniments
- features and uses of different types of glassware for different beverages
- mise en place requirements for silver service menu options.

Assessment Conditions

Skills must be demonstrated in an operational food and beverage outlet. This can be:

- an industry workplace
- a simulated industry environment.

Assessment must ensure access to:

- fixtures and large equipment:
 - minimum of 15 chairs
 - minimum of five tables
- small equipment:
 - bread baskets
 - butter dishes
 - candles and matches or lighter
 - carafes for decanting wine
 - condiments and accompaniments
 - cruets and pepper mills
 - cutlery appropriate for designated menu items to be served
 - docket books
 - food service-ware:
 - side plates
 - main plates
 - dessert bowls
 - coupes
 - entrée plates
 - soup bowls
 - heated plates and hot serving utensils
 - linen/table dressing:
 - tablecloths
 - overlays
 - placemats

- napkins/serviettes
- milk and sugar containers
- service trays, platters and doilies
- service cloths for wine service
- serving utensils
- standard range of glassware for the service of alcoholic and non-alcoholic beverages
- table crumber
- tea and coffee service-ware
- waiter's friend
- water jugs
- white cotton gloves
- wine baskets
- stock:
 - meals from all the major food types, and for entrees, main courses, accompaniments, desserts and cheeses
 - wide commercial range of alcoholic and non-alcoholic beverages
- organisational specifications:
 - food and beverage menus
- kitchen staff with whom the individual can interact
- industry-realistic ratio of service staff to customers; these can be:
 - customers in an industry workplace during the assessment process; or
 - individuals who participate in role plays or simulated activities, set up for the purpose of assessment, in a simulated industry environment operated within a training organisation.

Assessors must satisfy the Standards for Registered Training Organisations' requirements for assessors; 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>