



Australian Government

SITHFAB018 Provide gueridon service

Release: 1

SITHFAB018 Provide gueridon service

Modification History

Not applicable.

Application

This unit describes the performance outcomes, skills and knowledge required to provide gueridon service in a fine dining restaurant. It requires the ability to prepare gueridon trolleys and equipment, and prepare and serve gueridon menu items.

The unit applies to hospitality organisations where gueridon service of food is provided, such as à la carte or fine-dining restaurants.

It applies to experienced food and beverage attendants who work with some independence and under limited supervision. They may provide operational advice and support to team members.

No occupational licensing, certification or specific legislative requirements apply to this unit at the time of publication.

Pre-requisite Unit

SITXFSA001 Use hygienic practices for food safety

Competency Field

Food and Beverage

Unit Sector

Hospitality

Elements and Performance Criteria

ELEMENTS

Elements describe the essential outcomes.

1. Prepare and maintain gueridon trolleys and equipment.

PERFORMANCE CRITERIA

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

- 1.1. Stock trolleys with clean implements, utensils and linen according to menu requirements.
- 1.2. Polish and clean equipment according to organisational procedures and food safety procedures.
- 1.3. Select ingredients according to menu requirements.
- 1.4. Examine ingredients for quality and condition prior to display on the trolley.

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| | 1.5. Present and display foods effectively using their colours, varieties and shapes to attract customers. |
| | 1.6. Position trolleys appropriately for customers to view. |
| | 1.7. Clear and clean trolleys hygienically. |
| 2. Recommend and sell foods and dishes to customers. | 2.1. Explain dish names correctly to customers, using appropriate language and terminology, to assist them in selection. |
| | 2.2. Explain the nature and features of gueridon service to customers. |
| | 2.3. Name, explain and show ingredients of food items and preparation methods. |
| 3. Prepare and serve foods. | 3.1. Prepare gueridon food dishes correctly to standard recipes according to food safety procedures. |
| | 3.2. Carve and serve meats, fish and poultry according to customer preferences. |
| | 3.3. Prepare appropriate accompaniments and finishing ingredients. |
| | 3.4. Involve customers in preparation process and invite them to select ingredients, choose the finishing method and determine the size of portions. |

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:	read and interpret menus to determine gueridon service requirements.
Oral communication skills to:	interact effectively with customers to explain gueridon service and explain and sell menu items.
Numeracy skills to:	calculate ingredients for gueridon menu items and serving portions for individual customers.
Problem-solving skills to:	evaluate presentation of gueridon trolley against traditional industry service standards.
Planning and organising skills to:	- efficiently prepare gueridon equipment and ingredients for a given menu in advance of the service period - identify deficiencies in equipment and ingredients and make adjustments to ensure standards are met.
Self-management skills	manage own speed, timing and productivity.

to:

Technology skills to:

- select and use gueridon service equipment and utensils for a given menu.

Unit Mapping Information

SITHFAB311 Provide gueridon service

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 SITHFAB018 Provide gueridon 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 gueridon service techniques for service of entrées, main courses, desserts and cheeses over at least three service periods
- serve meals from each of the following major food types at least once using silver service techniques during the above service periods:
 - teas or coffees
 - condiments, garnishes or accompaniments
 - flambé foods
 - seafood
 - fruits
 - cheese
 - hors d'oeuvres or appetisers
 - meat or poultry
 - petits fours
 - salads or vegetables
 - sauces
- select and safely use appropriate gueridon equipment for the dishes served
- work to commercially-realistic timeframes and demonstrate ability to deal with multiple gueridon service tasks simultaneously.

Knowledge Evidence

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

- historical origins of gueridon service
- organisational and traditional industry standards for gueridon service
- gueridon cooking, carving and service techniques for the major food types specified in the performance evidence
- for the main food types specified in the performance evidence:
 - features and uses of gueridon trolleys
 - features and uses of gueridon cooking and service utensils
 - features and uses of service-ware for gueridon dishes

- techniques for displaying foods effectively on gueridon trolleys using their colours, varieties and shapes.

Assessment Conditions

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

- an industry workplace
- a simulated industry environment.

Assessment must ensure access to:

- small equipment:
 - bowls
 - burner
 - carving boards
 - condiments and accompaniments
 - cruets and pepper mills
 - cutlery:
 - main and entrée knives and forks
 - soup and dessert spoons
 - teaspoons
 - side knives
 - docket books
 - food service-ware:
 - side plates
 - main plates
 - dessert bowls
 - coupes
 - entrée plates
 - soup bowls
 - fuel
 - gueridon cooking and serving utensils
 - gueridon trolleys
 - lighter
 - linen
 - service crockery
 - serving utensils
 - towels for hand cleaning
- stock:

- meals from all the major food types and for entrées, main courses, accompaniments, desserts and cheeses
- cleaning materials and equipment:
 - cleaning cloths
 - commercial cleaning, sanitising agents and chemicals for cleaning restaurant service equipment
- organisational specifications:
 - food menus
 - safety data sheets (SDS) for cleaning chemicals or plain English workplace documents or diagrams that interpret the content of SDS
- 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

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