



Australian Government

SITHFAB018 Provide gueridon service

Release: 1

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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.

- 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>