



Australian Government

SITHKOP008 Select catering systems

Release: 1

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Modification History

Not applicable.

Application

This unit describes the performance outcomes, skills and knowledge required to evaluate and select an integrated production, distribution and service catering system to meet the food production needs of a catering organisation. It requires the ability to determine catering system requirements for the organisation, evaluate operational aspects of different catering systems, and select a catering system that suits the characteristics and needs of the organisation.

The unit applies to all hospitality and catering organisations that prepare and serve food. This includes restaurants, hotels, clubs, educational institutions, health establishments, defence forces, cafeterias, kiosks, cafes, residential caterers, in flight and other transport caterers, event and function caterers.

It applies to senior managers who operate with significant autonomy and who are responsible for making a range of strategic management decisions, including executive chefs and catering managers.

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

Pre-requisite Unit

Nil

Competency Field

Kitchen Operations

Unit Sector

Hospitality

Elements and Performance Criteria

ELEMENTS

Elements describe the essential outcomes.

1. Determine catering system requirements.

PERFORMANCE CRITERIA

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

- 1.1. Consult with key personnel and identify catering system requirements for the organisation.

- 1.2. Identify operational constraints that affect the type of system used.
 - 1.3. Determine organisational system requirements based on analysis of **relevant factors**.
2. Evaluate catering systems.
 - 2.1. Evaluate food production characteristics of different systems.
 - 2.2. Evaluate system processes and equipment for all stages of the food production process.
 - 2.3. Analyse staffing requirements for specific systems and identify current and future staffing needs.
 - 2.4. Identify installation requirements for systems and their operational impacts.
 - 2.5. Identify and assess potential waste issues for effects on profitability.
 - 2.6. Assess food hazard analysis and control points for different systems.
3. Select catering system.
 - 3.1. Analyse costs and benefits of different systems.
 - 3.2. Complete overall assessment of production and organisational changes required to introduce particular systems.
 - 3.3. Select a catering system that suits the characteristics and needs of the organisation.

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 detailed product specifications for different catering systems.
Numeracy skills to:	• calculate waste issues and impacts on profitability • review complex financial information, and calculate costs of production and costs for installing a new system.
Learning skills to:	• research product options for and suppliers of catering systems.
Problem-solving skills to:	• analyse and evaluate all aspects of the organisation's catering operation and select a catering system that best suits its characteristics and needs.
Planning and organising skills to:	• access and sort all information required to evaluate different catering systems and coordinate a timely and efficient selection process

- identify organisational operational constraints and select a system to complement operations.

Range of Conditions

Specifies different work environments and conditions that may affect performance. Essential operating conditions that may be present (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) are included.

Range is restricted to essential operating conditions and any other variables essential to the work environment.

Relevant factors must involve consideration of one or more of the following:

- holding requirements
- location of service points
- production volume
- type of menu and nutritional requirements

Unit Mapping Information

SITHKOP502 Select catering systems

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 SITHKOP008 Select catering systems

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:

- evaluate the following catering systems for suitability for organisational requirements:
 - cook-chill for five day life
 - cook-chill for extended life
 - cook-freeze
 - fresh cook
- identify and assess organisational operational constraints and operating features when selecting the above appropriate systems.

Knowledge Evidence

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

- methods of cookery for all major food types
- methods for preserved and packaged foods
- for hospitality and catering organisations specified in the unit application, as well as for the specific organisation:
 - comprehensive details of all food production processes for:
 - receiving
 - mise en place
 - preparing or cooking
 - post-cooking storage
 - reconstitution
 - re-thermalisation
 - serving
 - storing
 - operational constraints that affect the type of system used:
 - facilities and equipment
 - financial resources
 - human resources (current skills and training needs)

- types of catering systems specified in the performance evidence and their food production characteristics for different production methods
- operating features of different catering systems:
 - installation requirements
 - staffing requirements
 - wastage rates and issues
 - critical control points in food preparation system where food hazards can be controlled.

Assessment Conditions

Skills must be demonstrated in a hospitality or catering industry business operation for which a tailored catering system is selected. This can be:

- an industry workplace
- a simulated industry environment.

Assessment must ensure access to:

- food safety and work health and safety (WHS) information relevant to operating catering systems
- operational information about food production processes for commercial caterers
- product specifications for a range of integrated catering systems
- key personnel with whom the individual can interact; these can be:
 - staff in an industry workplace who interact with the individual during the assessment process
 - individuals who participate in role plays or simulated activities, set up for the purpose of assessment in an operational context.

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.

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