



Australian Government

Assessment Requirements for SITHKOP010 Plan and cost recipes

Release: 1

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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:

- plan and cost recipes for three complete dishes for four of the following menu types (12 recipes in total):
 - à la carte
 - buffet
 - cyclical
 - degustation
 - set or table d'hôte
- identify the food preferences of customer groups and use to inform recipe planning for the above 12 dishes
- seek feedback from supervisor or colleagues and implement improvements to dishes as required
- develop the above recipes using:
 - standard recipe cards in spreadsheet format, including:
 - method
 - portion size
 - ingredients
 - units of measure
 - description
 - equipment
 - food cost percentage
 - GST.

Knowledge Evidence

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

- organisation-specific information:
 - sources of information on current customer profile and food preferences
 - service style and cuisine
 - costs of supply for ingredients
- methods and formulas for calculating portion yields and costs from raw ingredients:

- food cost percentage
- budgeted sales price
- standard measures
- standard yield tests
- GST addition and subtraction
- characteristics of different menu types listed in the performance evidence, including portion size
- food preferences relating to:
 - classical and contemporary dining trends
 - cultural and ethnic influences
 - seasonal dishes
 - variety of food products
- characteristics of different customer groups:
 - age range
 - buying power
 - gender
 - dietary requirements or preferences
 - location
 - social and cultural background
- influence of seasonal products and commodities on recipe content
- culinary terms for a variety of cuisines.

Assessment Conditions

Skills must be demonstrated in a hospitality business operation where recipes are planned and costed. This can be:

- an industry workplace; or
- an industry-realistic simulated environment.

Assessment must ensure access to:

- commodity price list
- template for standard recipe card in spreadsheet format.

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 Certificate III or IV in Patisserie, 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

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=68c40a93-e51d-4e0f-bc06-899dff092694>