



Australian Government

SITHKOP011 Plan and implement service of buffets

Release: 1

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Modification History

Not applicable.

Application

This unit describes the performance outcomes, skills and knowledge required to design, plan and oversee presentation of buffets. It requires the ability to consult on buffet requirements, design the total buffet concept, plan and document operational requirements and supervise food service through implementation of creative buffet displays.

It does not include the preparation of food items for buffets which is covered by the unit SITHCCC038 Produce and serve food for buffets.

The unit applies to workers in hospitality and catering organisations that serve buffet food including restaurants, hotels, clubs, and event and function venues. The buffet could be a one-off for a special event or function or a series of regular buffets offered by the organisation.

This unit applies to those people who operate independently or with limited guidance from others such as senior and supervising cooks and chefs, catering supervisors and managers.

The skills in this unit must be applied in accordance with Commonwealth and State or Territory legislation, Australian standards and industry codes of practice.

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

Pre-requisite Unit

Unit Code	Unit Title
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SITXFSA005	Use hygienic practices for food safety
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Competency Field

Kitchen Operations

Unit Sector

Hospitality

Elements and Performance Criteria

ELEMENTS

Elements describe the essential outcomes

1. Design and plan a buffet.

2. Prepare for buffet.

3. Supervise display and service of buffet food items.

PERFORMANCE CRITERIA

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

- 1.1. Consult with customer or colleagues to determine requirements and design of total buffet concept.
- 1.2. Design buffet menu according to season, budget, occasion, and customer requirements.
- 1.3. Identify quality, price and customer requirements, and plan the purchase of a range and quantity of food items.
- 1.4. Plan layout and display of buffet according to type of food, occasion and theme.
- 1.5. Incorporate design of showpieces and decorations to enhance buffet display.
- 1.6. Produce mise en place lists and buffet display plans for use of operational kitchen personnel.
- 1.7. Develop equipment, service-ware and linen list required to meet buffet display plan.

- 2.1. Supervise preparation of food.
- 2.2. Plan food service points for efficient and safe customer and staff accessibility.
- 2.3. Supervise use of buffet showpieces and decorations.

- 3.1. Supervise display of buffet food items to create customer appeal.
- 3.2. Supervise display of garnishes and accompaniments to enhance visual appeal.
- 3.3. Supervise buffet service to ensure replenishment of food items and neat and attractive display throughout buffet service period.
- 3.4. Supervise rotation of buffet food items according to food safety and hygiene requirements.

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 supplier information to decide best purchasing option.
Writing skills to:	• write comprehensive food preparation and display plans.
Numeracy skills to:	• calculate required quantities of buffet food for expected customer traffic • calculate supplies for food production.
Problem-solving skills to:	• recognise potential customer traffic flow issues and design a layout for efficient and safe customer and staff accessibility.
Initiative and enterprise skills to:	• develop creative ideas and explore a range of designs for the display of buffet foods.
Teamwork skills to:	• invite and consider the input of staff members and external professionals in the buffet planning and production process.
Planning and organising skills to:	• access and sort all information required for buffet design and coordinate a timely and efficient planning process.
Technology skills to:	• use computers and software programs to produce mise en place lists and display plans.

Unit Mapping Information

Superseded and is equivalent to SITHKOP003 Plan and display buffets.

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 SITHKOP011 Plan and implement service of buffets

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:

- design and plan one indoor and one outdoor buffet including at least eight of the following food items:
 - meat or poultry
 - seafood
 - salads
 - pasta or noodles
 - breads
 - fruit and vegetables
 - cheese
 - smallgoods
 - dessert items
 - accompaniments
- supervise the preparation and service of one of the above buffets:
 - using appropriate equipment and service-ware
 - within commercial time constraints and deadlines
 - following procedures for portion control and food safety practices when producing, displaying and serving hot and cold buffet food.

Knowledge Evidence

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

- suitable types of foods and dishes for buffets and their characteristics:
 - culinary terms for a variety of classical and contemporary buffet items
 - appropriate conditions, timeframes and temperatures for display and service to maintain optimum quality and food safety
 - appropriate portions
 - showpieces and decorations
- presentation techniques for food items that make up a buffet
- design considerations for buffets:

- appropriateness of food items for buffets
- balance of dish types
- colour and style
- costing issues
- operational constraints
- matching food items to themes:
 - cultural
 - seasonal
 - location
- use of showpieces and decorations.

Assessment Conditions

Skills must be demonstrated in an operational commercial kitchen. This can be:

- an industry workplace; or
- a simulated industry environment, such as an industry-realistic training kitchen servicing customers.

Assessment must ensure access to:

- a buffet display and service area with:
 - buffet showpieces and decorations
 - lighting for buffet
 - linen
- specific equipment for buffet service:
 - chafing dishes
 - display crockery
 - serving equipment
- food items for buffet
- food safety policies
- organisational specifications:
 - mise en place lists
 - equipment, service-ware and linen lists
 - display plans.

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.

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