



Australian Government

SITHKOP016 Select catering systems

Release: 1

SITHKOP016 Select catering systems

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.

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

Nil

Competency Field

Kitchen Operations

Unit Sector

Hospitality

Elements and Performance Criteria

ELEMENTS

Elements describe the essential outcomes

PERFORMANCE CRITERIA

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

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| 1. Determine catering system requirements. | 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. |
| 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 different 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 production costs and costs for installing a new system.
Learning skills to:	• research product options for 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.

Unit Mapping Information

Supersedes and is equivalent to SITHKOP008 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 SITHKOP016 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:

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

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
- comprehensive details of all food production processes for hospitality and catering organisations, including:
 - 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
 - location of service points
 - type of menu and nutritional requirements
 - production volume
 - holding requirements
 - financial resources

- human resources
- 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 business operation for which a tailored catering system is selected. This can be:

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

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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