



Australian Government

Assessment Requirements for SITTTOP002 Provide outdoor catering

Release: 2

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Modification History

Release	Comments
Release 2	Pre-requisite added: SITXFSA001 Use hygienic practices for food safety

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:

- safely and hygienically prepare food for one day tour and one tour involving one or more overnight stays in each of the following outdoor environments:
 - temporary or semi-permanent site
 - picnic area or rest site
- use at least three of the following cooking techniques when providing above catering:
 - barbecuing
 - boiling
 - frying
 - grilling
 - roasting
- set up, operate and break down equipment for each of the above outdoor catering.

Knowledge Evidence

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

- general nutritional principles and features of a balanced diet in terms of the food options available for outdoor catering, the need for different food groups, and appropriate quantities
- touring and participant considerations:
 - availability of supplies
 - budget
 - climate
 - duration of trip
 - facilities and equipment available for cooking

- number of participants
- catering for those with different dietary requirements:
 - belief-based diets
 - those with food preferences
 - those with food intolerances and allergies
- key features and operation of common outdoor catering equipment
- food preparation techniques commonly used in an outdoor environment
- preparation and cooking techniques commonly used in an outdoor environment as specified in the performance evidence
- hygiene and food safety issues and hazards that relate to outdoor catering and how to respond to:
 - potential for contaminated water
 - minimal or no facilities to properly wash perishable foodstuffs or cooking and storage equipment
 - lack of access to refrigeration or appropriate cooling facilities for perishable goods
 - cleanliness of preparation areas
 - personal hygiene
 - storage and cross contamination risks
- safety issues associated with outdoor catering equipment, and the use of fires and gas
- environmentally sound disposal methods for catering waste
- basic aspects of national, state or territory food safety laws, standards and codes, especially as they relate to off-site catering:
 - actions that must be adhered to by businesses
 - employee responsibility to participate in hygienic practices
 - role of local government regulators
 - ramifications of failure to observe food safety law and organisational policies and procedures
 - meaning of hazardous foods and major causes of contamination and cross-infection in foods used in the organisation
 - methods of food storage, production, display, service and disposal for food used by the organisation, especially appropriate temperature levels for each of these processes
 - environmental conditions for storage of main food types used in the organisation.

Assessment Conditions

Skills must be demonstrated in a tourism environment or activity where outdoor catering is provided. This can be:

- an industry workplace
- a simulated industry environment set up for the purposes of assessment.

Assessment must ensure access to:

- an outdoor environment
- appropriate outdoor catering equipment
- food and beverage supplies used for preparing and providing outdoor meals, that are:
 - canned
 - convenience
 - dehydrated
 - fresh
 - frozen
 - long-life
 - vacuum-packed
- storage equipment suitable for outdoor catering:
 - dry goods storage containers
 - ice boxes
 - refrigeration
- sufficient numbers of people to be catered for to reflect local industry needs and product profile.

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.

Links

Companion Volume implementation guides are found in VETNet -

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