



Australian Government

SITTTOP002 Provide outdoor catering

Release: 2

SITTTOP002 Provide outdoor catering

Modification History

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

Application

This unit describes the performance outcomes, skills and knowledge required to provide catering for tour participants in an outdoor environment. It requires the ability to plan menus and ensure that food is stored, prepared and served in a safe and hygienic manner.

The unit applies to tour operators who operate tours involving the provision of meals at temporary or semi-permanent sites, picnic areas and rest sites. Outdoor catering may be provided for a day tour or on tours that involve one or more overnight stays. Individuals working independently in the field undertake this role. This could include guides, camp site cooks or owner-operators of small organisations.

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

Pre-requisite Unit

SITXFSA001 Use hygienic practices for food safety

Competency Field

Tour Operations

Unit Sector

Tourism

Elements and Performance Criteria

ELEMENTS

Elements describe the essential outcomes.

1. Plan outdoor menus.

PERFORMANCE CRITERIA

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

1.1. Plan nutritionally-balanced menus from options available, taking account of touring and participant factors.

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| | 1.2. Identify special requests and ensure special meals can be offered for those with special dietary requirements. |
| | 1.3. Identify food safety hazards involved in storing, preparing and serving planned meals assess risks; and take action to eliminate or minimise them. |
| 2. Store and maintain food and beverages. | 2.1. Select and use appropriate storage equipment.
2.2. Store food and beverage items safely and hygienically.
2.3. Monitor quality of food and beverages during tour and make adjustments as required. |
| 3. Prepare and serve meals. | 3.1. Check, clean and set up food preparation equipment as required.
3.2. Treat water, if required, to ensure suitability for human consumption.
3.3. Prepare food using safe and hygienic food preparation techniques and a range of cooking methods.
3.4. Serve food according to safe hygiene practices. |
| 4. Clear and clean catering equipment. | 4.1. Clear, clean and break down equipment in a safe, hygienic and environmentally-sound manner.
4.2. Store remaining foodstuffs safely and hygienically.
4.3. Remove rubbish from site where disposal facilities are not available. |

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:	interpret touring and participant requirements, and cooking and storage instructions.
Numeracy skills to:	calculate appropriate numbers of meals and proportions of ingredients.
Problem-solving skills to:	monitor and respond to routine food storage and preparation problems.
Initiative and enterprise skills to:	assess and respond to food safety requirements.
Planning and organising skills to:	coordinate the meal preparation process for groups of people.

Unit Mapping Information

No equivalent unit.

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 SITTTOP002 Provide outdoor catering

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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.

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