



Australian Government

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

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.

- 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>