



Australian Government

Assessment Requirements for SITTTOP007 Provide outdoor catering

Release: 1

Assessment Requirements for SITTTOP007 Provide outdoor catering

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:

- 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 occasions.

Knowledge Evidence

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

- 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 and cooking techniques commonly used in an outdoor environment

- 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.

Assessment Conditions

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

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

Assessment must ensure access to:

- an outdoor environment
- outdoor catering equipment
- food and beverage supplies used for preparing and providing outdoor meals
- storage equipment suitable for outdoor catering
- sufficient numbers of people to be catered for to reflect local industry needs and product profile. These can be:
 - customers in an industry workplace who are catered for by the individual during the assessment process; or
 - individuals who participate in role plays or simulated activities, set up for the purpose of assessment, in a simulated industry environment operated within a training organisation.

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>