



Australian Government

Department of Education, Employment and Workplace Relations

SITHCCC010A Select, prepare and cook poultry

Revision Number: 1

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Modification History

Not applicable.

Unit Descriptor

Unit descriptor

This unit describes the performance outcomes, skills and knowledge required to select, prepare, cook, present and store poultry in a commercial kitchen or catering operation.

Poultry dishes may be classical and contemporary and from a variety of ethnic and cultural origins.

No licensing, legislative, regulatory or certification requirements apply to this unit at the time of endorsement.

Application of the Unit

Application of the unit

This unit applies to all hospitality and catering enterprises where poultry is prepared and served such as restaurants, hotels and other catering operations. It applies to cooks who usually work as part of a team and under supervision.

Licensing/Regulatory Information

Not applicable.

Pre-Requisites

Prerequisite units

This unit must be assessed after the following prerequisite units:

SITHCCC001B Organise and prepare food

SITHCCC002A Present food

SITHCCC005A Use basic methods of cookery

SITXOHS002A Follow workplace hygiene procedures.

Employability Skills Information

Employability skills

The required outcomes described in this unit of competency contain applicable facets of employability skills. The Employability Skills Summary of the qualification in which this unit is packaged will assist in identifying employability skills requirements.

Elements and Performance Criteria Pre-Content

Elements describe the essential outcomes of a unit of competency.

Performance criteria describe the required performance needed to demonstrate achievement of the element. Where ***bold italicised*** text is used, further information is detailed in the required skills and knowledge and/or the range statement. Assessment of performance is to be consistent with the evidence guide.

Elements and Performance Criteria

ELEMENT

PERFORMANCE CRITERIA

1 Select and purchase poultry.

1.1 Select and purchase ***poultry*** according to quantity and quality required.

ELEMENT	PERFORMANCE CRITERIA
2 Handle and store poultry.	2.1 Handle poultry efficiently and hygienically to minimise risk of food spoilage or cross-contamination. 2.2 Thaw frozen poultry correctly and safely. 2.3 Store poultry ensuring optimal storage conditions and temperature for poultry are maintained.
3 Prepare, cook and present poultry.	3.1 Use poultry <i>preparation techniques</i> correctly. 3.2 Prepare and cook a variety of poultry dishes according to standard recipes and enterprise standards, using appropriate <i>cooking methods</i>. 3.3 Serve poultry according to enterprise standards, including carving, slicing or leaving whole. 3.4 Present poultry using suitable sauces, garnishes and accompaniments.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

This section describes the essential skills and knowledge and their level, required for this unit.

The following skills must be assessed as part of this unit:

- logical and time-efficient work flow
- waste minimisation techniques and environmental considerations in relation to poultry
- organisational skills and teamwork
- safe work practices, particularly in relation to cutting
- problem-solving skills to deal with problems such as shortages of food items and equipment failure
- literacy skills to read orders and instructions
- numeracy skills to calculate quantities and portions against orders.

The following knowledge must be assessed as part of this unit:

- classification of varieties of poultry and poultry items
- quality criteria for poultry
- appropriate cookery methods for poultry
- past and current trends in poultry dishes
- nutrition related to poultry, including food values and any specific issues
- culinary terms commonly used in the industry relating to poultry
- principles and practices of hygiene, particularly in relation to cross-contamination
- costing, yield testing and portion control for poultry.

Evidence Guide

EVIDENCE GUIDE

The evidence guide provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge, the range statement and the Assessment Guidelines for this Training Package.

EVIDENCE GUIDE

Critical aspects for assessment and evidence required to demonstrate competency

Evidence of the following is essential:

- ability to prepare and cook a variety of poultry dishes using a variety of culinary methods to enterprise standards
- preparation of dishes for customers within typical workplace time constraints
- detailed understanding of the different classifications of poultry
- understanding and demonstration of particular storage and handling issues in relation to poultry.

Context of and specific resources for assessment

Assessment must ensure:

- demonstration of skills within a fully equipped operational commercial kitchen, including industry-current equipment, as defined in the Assessment Guidelines
- access to suitable equipment for de-boning, stuffing, filleting, rolling and trussing, larding and marinating
- use of authentic ingredients
- industry-realistic ratios of kitchen staff to customers.

Methods of assessment

A range of assessment methods should be used to assess practical skills and knowledge. The following examples are appropriate for this unit:

- direct observation of the candidate handling and cooking poultry
- sampling of dishes cooked by the candidate
- written or oral questions to test knowledge of issues involved in cooking poultry, food safety issues and appropriate cookery methods for poultry
- review of portfolios of evidence and third-party workplace reports of on-the-job performance by the candidate.

Holistic assessment with other units relevant to the industry sector, workplace and job role is recommended.

EVIDENCE GUIDE

Assessing employability skills

Employability skills are integral to effective performance in the workplace and are broadly consistent across industry sectors. How these skills are applied varies between occupations and qualifications due to the different work functions and contexts.

Employability skills embedded in this unit should be assessed holistically with other relevant units that make up the skill set or qualification and in the context of the job role.

Range Statement

RANGE STATEMENT

The range statement relates to the unit of competency as a whole. It allows for different work environments and situations that may affect performance. Bold italicised wording in the performance criteria is detailed below.

Poultry may include:

- chicken, turkey, duck and goose
- pheasant, quail, pigeon, guinea fowl and wild duck.

Poultry ***preparation techniques*** must include:

- de-boning
- stuffing
- filleting
- trimming
- rolling and trussing
- larding
- marinating.

RANGE STATEMENT

Cookery methods for poultry must include:

- roasting and pot-roasting
- sautéing and braising
- deep-frying
- poaching and stewing
- grilling.

Unit Sector(s)

Sector

Hospitality

Competency field

Competency field

Commercial Cookery and Catering