



**Australian Government**

**Department of Education, Employment and Workplace Relations**

# **SITHCCC015A Plan and prepare food for buffets**

**Revision Number: 1**

## **SITHCCC015A Plan and prepare food for buffets**

### **Modification History**

Not applicable.

### **Unit Descriptor**

#### **Unit descriptor**

This unit describes the performance outcomes, skills and knowledge required to plan and prepare foods for buffet situations. There is a close relationship between this unit, which covers the planning, preparation and cooking of food items for buffets, and SITHCCC019A Plan, prepare and display a buffet, which is a more advanced unit and focuses on the overall planning, design and display of buffets.

Buffets may be associated with functions; special occasions and celebrations; and breakfast, lunch or dinner service.

Food items for buffets may be derived from classical or contemporary recipes and from varying ethnic origins. Buffet items may be selected to meet the requirements of particular cultural groups, or a particular cultural theme.

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

### **Application of the Unit**

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This unit applies to all hospitality and catering enterprises where buffets are 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 Plan the buffet.

1.1 Plan the buffet, including ***foods*** and display, according to enterprise and customer requirements, in consultation with relevant others.

1.2 Select appropriate food items according to season, budget,

| ELEMENT                                           | PERFORMANCE CRITERIA                                                                                                            |
|---------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------|
|                                                   | occasion and customer requirements.                                                                                             |
|                                                   | 1.3 Calculate the buffet cost according to budget and reporting requirements.                                                   |
|                                                   | 1.4 Plan the layout and display of buffet, taking into consideration type of food, occasion and desired theme.                  |
|                                                   | 1.5 Where required, design and organise or produce a variety of appropriate buffet <b><i>centrepieces and decorations</i></b> . |
| 2 Prepare, produce and present foods for buffets. | 2.1 Use appropriate methods of cookery to prepare meats, poultry, seafood and other foods for buffets.                          |
|                                                   | 2.2 Where required, glaze buffet items with aspic or gelatine preparations to acceptable enterprise standards.                  |
|                                                   | 2.3 Produce sauces and garnishes suitable for buffet food items.                                                                |
|                                                   | 2.4 Carve and serve meats according to enterprise standards.                                                                    |
|                                                   | 2.5 Serve and present hot and cold foods according to health and hygiene regulations.                                           |
|                                                   | 2.6 Apply portion control to minimise wastage and maximise profit.                                                              |
|                                                   | 2.7 Arrange and present food items attractively and tastefully to maximise appeal.                                              |
| 3 Prepare and produce desserts for buffets.       | 3.1 Prepare and produce desserts suitable for buffet presentation using standard and enterprise recipes.                        |
| 4 Store buffet items.                             | 4.1 Store buffet items at a safe temperature, hygienically and correctly before and after buffet service time.                  |

## 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:

- a range of cookery skills for a variety of food items
- logical and time-efficient work flow
- presentation techniques for food items that make up a buffet
- waste minimisation techniques and environmental considerations in relation to buffets
- problem-solving skills to deal with problems such as food not being ready on time, or shortages of particular items
- literacy skills to read menus, recipes and task sheets
- numeracy skills to calculate portions, and weigh and measure quantities of ingredients.

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

- suitable types of foods and dishes for buffets to meet enterprise, customer, nutritional and cultural requirements
- characteristics of food items suitable for buffets and appropriate service conditions and temperatures to maintain optimum quality
- nutrition, in particular the effects of cooking on the nutritional value of food, and ensuring a nutritional balance in buffet menus
- culinary and technical terms commonly used in the industry associated with buffets
- principles and practices of hygiene, particularly related to issues surrounding buffet service
- legislation on food safety related to service of food for buffets.

## 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:

- detailed understanding of the different nature and handling requirements for buffet food items
- preparation of dishes suitable for buffets within typical workplace time constraints
- safe and hygienic practices in the preparation and service of buffets.

### 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, using authentic ingredients
- access to specific equipment for buffet preparation, including food and non-food decoration items; suitable display crockery for buffets; and buffet service equipment, such as chafing dishes
- 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 preparing food for buffets
- sampling of buffet items prepared by the candidate
- evaluation of a complete buffet planned and coordinated by the candidate
- written or oral questions to test knowledge about suitable items for buffets and food safety issues
- 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, for example:

SITHCCC019A Plan, prepare and display a buffet.

## 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.

Buffet ***foods*** may include:

- selection of hot and cold dishes
- glazed foods, galantines and forcemeats
- meats, poultry, seafood, smallgoods, salads and cheeses
- hot and cold dessert and pastry items.

***Centrepieces and decorations***, made or arranged, may include:

- floral arrangements
- fruit and vegetable displays
- special theme items
- candles
- special occasion cakes
- glassware and serveware
- ice, fruit or vegetable, chocolate, salt or margarine carvings.

## **Unit Sector(s)**

**Sector** Hospitality

## **Competency field**

**Competency field** Commercial Cookery and Catering