



Australian Government

Department of Education, Employment and Workplace Relations

SITHCCC017A Organise bulk cooking operations

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 organise bulk cooking operations. It covers those operations where food is provided to large numbers of people and where food production systems are used rather than food being prepared in an à la carte situation.

The selection of food production systems refers to the selection of systems already installed in an enterprise. Purchasing food production systems is covered in SITHCCC036B Select catering systems.

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 hospitality and catering enterprises where food 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:
SITXFSA001A Implement food safety procedures
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 kitchen operations for bulk cooking. | 1.1 Determine required quantities and calculate them according to recipes and specifications. |
| | 1.2 Order food items in correct quantities for requirements. |
| | 1.3 Prepare a mise en place list for food and equipment appropriate to the situation and clear and complete. |
| | 1.4 Design a work schedule and work flow plan for the |

ELEMENT	PERFORMANCE CRITERIA
	relevant section of kitchen, including time and temperature considerations, to maximise teamwork and efficiency and minimise spoilage, contamination and other risks to food safety.
2 Organise production of bulk cooking menus.	2.1 Organise preparation and service of orders for the relevant section of the kitchen. 2.2 Control the sequence of dishes to enable smooth work flow, and minimise delays and risks to food safety. 2.3 Exercise quality control at all stages of preparation and cooking to ensure that presentation, design, eye appeal and portion size of menu items are to the required standards. 2.4 Put in place appropriate procedures to ensure that receiving, storing and cleaning procedures are correctly followed.
3 Select systems for bulk cooking.	3.1 Select appropriate food production systems for bulk cooking according to relevant factors. 3.2 Identify appropriate equipment to assist production and cooking operations.
4 Use preparation and cooking techniques appropriate to bulk cooking system.	4.1 Select menu items compatible with the type of system chosen. 4.2 Prepare and serve specialist recipes taking into account the type of food service system. 4.3 Prepare food using methods that take into account the effects of different methods of preparation on nutrition quality and structure. 4.4 Use systems and equipment safely and hygienically according to legislative and regulatory requirements.

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:

- organisational skills and teamwork sufficient to coordinate bulk cooking
- logical and time-efficient work flow
- safe work practices, in particular in relation to bending and lifting, using equipment, and contact with steam and heated surfaces
- problem-solving skills to deal with quality shortfalls in bulk cooking and to assess routine and non-routine cleaning and equipment maintenance
- literacy skills to research and prepare reports on different bulk cooking systems and equipment
- numeracy skills to calculate quantities of commodities and other ingredients required for bulk cooking operations.

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

- varieties and characteristics of different types of food production systems, including:
 - fresh cook
 - cook-chill for five day shelf life
 - cook-chill for extended life
 - cook-freeze
- equipment requirements for particular food production systems
- nutrition principles relating to each system, in particular the effects of cooking on the nutritional value of food
- culinary terms commonly used in the industry related to food production systems
- principles and practices of hygiene related to particular food production systems
- purchasing, receiving, storing, holding and issuing procedures in relation to bulk cooking
- costing, yield testing and portion control in relation to bulk cooking
- hazard analysis and critical control point (HACCP) or other food safety program requirements for the entire bulk cooking system, including service
- relevant legislation, including that concerning OHS legislation, food safety and use of particular equipment.

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.

Critical aspects for assessment and evidence required to demonstrate competency

Evidence of the following is essential:

- knowledge of food safety requirements in relation to bulk cooking
- safe work practices in relation to manual handling, use of equipment and heated surfaces
- ability to produce bulk food and maintain quality outcomes.

Context of and specific resources for assessment

Assessment must ensure:

- demonstration of skills within a fully equipped operational commercial kitchen with industry-current equipment as defined in the Assessment Guidelines, including full coordination of more than one bulk cooking operation
- access to specific bulk cooking systems and equipment, including bratt pan
- use of authentic ingredients.

EVIDENCE GUIDE

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:

- evaluation of reports prepared by the candidate detailing the processes used for an actual bulk cooking operation, including key factors for success and lessons to be learned for future operations
- direct observation of the candidate using bulk cooking equipment
- sampling of dishes prepared as part of a bulk cooking operation
- oral or written questions to assess knowledge of commodities, and techniques and features of bulk cooking operations to maintain quality, storage and food hygiene
- case studies to assess ability to create procedures and systems for different bulk cooking situations
- 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:

SITHCCC036B Select catering systems.

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

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.

Food production systems may include the following:

- fresh cook
- cook-chill for five day shelf life
- cook-chill for extended life
- cook-freeze.

Factors affecting selection of food production systems may include:

- type of food to be prepared
- quantity of food
- timeframe
- customer requirements
- menu type
- enterprise practices.

Appropriate equipment to assist cooking operations includes equipment for:

- receiving
- storing
- preparing
- cooking
- post-cooking storing
- re-thermalisation where applicable
- serving.

Legislative and regulatory requirements include:

- food safety standards
- OHS
- local council requirements.

Unit Sector(s)

Sector

Hospitality

Competency field

Competency field

Commercial Cookery and Catering