



Australian Government

Department of Education, Employment and Workplace Relations

SITHCCC021B Handle and serve cheese

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 identify, handle and present cheese.

Cheeses may include milk-based products from cows, sheep, goats or buffalo, or alternatives such as soy. They may be traditional, contemporary or specialist and may be locally produced or imported.

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 those working in hospitality and catering enterprises where cheese is prepared and served, such as restaurants, hotels and other catering operations. Those responsible for undertaking the role of purchasing and handling cheese may be cooks, food and beverage attendants, or part of a catering team.

Licensing/Regulatory Information

Not applicable.

Pre-Requisites

Prerequisite units

This unit must be assessed after the following prerequisite unit:
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 suppliers and purchase cheese. | 1.1 Identify different <i>categories</i> and <i>types</i> of available cheeses. |
| | 1.2 Select suppliers with regard to type, quality and price. |
| | 1.3 Maximise profitability of menu items by negotiating purchase price of both one-off and regular purchases. |
| | 1.4 Purchase <i>cheese</i> according to quality currently presented. |
| | 1.5 Minimise wastage through appropriate purchase and |

ELEMENT	PERFORMANCE CRITERIA
	storage techniques.
2 Prepare cheese for service.	2.1 Bring cheeses to room temperature before serving. 2.2 Identify optimum condition for serving particular cheeses and serve appropriately. 2.3 Prepare <i>appropriate garnishes and accompaniments</i> according to enterprise standards.
3 Present cheese.	3.1 Present cheese attractively according to required <i>context</i>. 3.2 Decorate and present cheese appropriately using suitable garnishes. 3.3 Use cheese leftovers productively.
4 Implement safe and hygienic practices for cheese.	4.1 Identify potential hygiene issues, including spoilage and cross-contamination, and take appropriate preventative measures to eliminate risks. 4.2 Use knives and equipment to prepare and serve cheeses safely. 4.3 Store cheeses in suitable conditions and at the correct temperature to minimise spoilage and contamination.

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:

- negotiation skills to purchase products at cost-effective prices
- ability to identify cheeses and to store, handle and serve cheese efficiently
- presentation skills and selection of appropriate garnishes and accompaniments for cheese
- safe work practices with regard to using knives and to lifting
- problem-solving skills to deal with breakdowns in systems or equipment
- literacy skills to research cheese types and determine availability
- numeracy skills to calculate effective cost price and quantities of cheeses and accompaniments required for a given number of guests.

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

- commodity knowledge of varieties of cheeses, including:
 - classification and characteristics
 - manufacturing methods, place of origin, and historical and cultural aspects
 - uses of various cheeses
 - appropriate garnishes and accompaniments for cheese
 - optimum conditions for serving cheese, including degree of ripeness and temperature
- nutritional knowledge, in particular the food value and composition of cheese
- culinary terms related to different cheeses commonly used in the industry
- hygiene requirements relating to possible bacterial spoilage in the preparation, storage and service of cheese.

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:

- a detailed knowledge and understanding of the different classifications and characteristics of cheeses

EVIDENCE GUIDE

- presentation of cheeses, including suitable garnishes and accompaniments
- safe storage and handling of cheese.

Context of and specific resources for assessment

Assessment must ensure:

- access to a range of cheeses of varying types
- demonstration of skills in a suitable food preparation area with appropriate equipment and serveware, as defined in the Assessment Guidelines.

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 and presenting cheeses
- oral or written questions about cheese types, origins and characteristics, required hygiene practices and suitable garnishes
- 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:

SITHCCC023B Select, prepare and serve specialised food items.

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.

Cheese ***categories*** may include:

- fresh cheese
- white mould
- blue mould
- semi-hard or eye
- stretched curd
- washed rind
- cheddar
- soft
- hard.

Cheese ***types*** may include:

- farmhouse
- specialist
- commodity (mass produced).

Cheese may be ***served*** as:

- cheese plates
- cheese trolley
- table service
- buffet presentation.

Appropriate garnishes and accompaniments for cheese may include:

- breads
- biscuits and crackers
- fresh and dried fruits
- vegetables
- herbs, edible leaves and flowers
- nuts
- jellies.

RANGE STATEMENT

Contexts in which cheese are served may include:

- as appetisers
- as entrees
- after main courses
- as part of the dessert course
- cheese tastings
- as a stand-alone meal.

Unit Sector(s)

Sector Hospitality

Competency field

Competency field Commercial Cookery and Catering