



Australian Government

Department of Education, Employment and Workplace Relations

SITHCCC033B Apply catering control principles

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 minimise waste to reduce costs, maximise profitability and minimise negative environmental impacts. It requires the ability to effectively order, store and rotate stock to minimise contamination, wastage, loss and theft.

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 operations where food and related services are provided, such as restaurants, educational institutions, health establishments, defence forces, cafeterias, kiosks, cafes, residential catering, in-flight and other transport catering, events catering and private catering.

This unit describes a key operational function for cooks and chefs working at any level. Their role may be operational, supervisory or managerial. Job roles include breakfast cook, short order cook, fast food cook, cook, chef, chef de partie, sous chef, executive chef, caterer, patissier and chef patissier.

Licensing/Regulatory Information

Not applicable.

Pre-Requisites

Prerequisite units

This unit must be assessed after the following prerequisite units:
SITHCCC005A Use basic methods of cookery
SITHCCC016A Develop cost-effective menus.

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

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|--|---|
| 1 Follow procedures to reduce wastage. | 1.1 Follow appropriate <i>procedures for reducing wastage</i> during ordering, storage and processing of food. |
| | 1.2 Take appropriate security measures to reduce loss. |

ELEMENT	PERFORMANCE CRITERIA
2 Minimise waste and minimise negative environmental impacts.	2.1 Effectively control portions sizes using calibrated equipment where appropriate.
	2.2 Follow recipes accurately to avoid wastage.
	2.3 Order suitable quantities of stock to avoid over or under-ordering.
	2.4 Rotate and document stock accurately.
	2.5 Store food correctly and securely to minimise contamination, wastage, loss and theft.

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:

- preparation and cooking, stock control and storage procedures that assist waste minimisation and environmental sustainability
- problem-solving skills to deal with options to minimise contamination and waste, increase yield and improve security
- literacy skills to read recipes, menus, instructions and orders
- numeracy skills to calculate quantities of stocks and to measure portion sizes..

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

- role of the kitchen as a profit centre within an overall business
- links between hygiene, food safety, waste minimisation and environmental sustainability
- procedures for reducing wastage in kitchen operations and for the organisation in particular
- stock rotation practices for kitchen operations and for the organisation in particular.

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:

- ability to use portion control, stock control and other waste reduction measures effectively
- ability to use the food safety program effectively to minimise food contamination and spoilage
- production of portion-controlled menu items.

EVIDENCE GUIDE

Context of and specific resources for assessment

Assessment must ensure:

- demonstration of skills within a fully equipped commercial kitchen using authentic ingredients and food items, 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:

- evaluation of amount of products used by the candidate across a period of operation
- review of reports prepared by the candidate detailing ways in which waste was minimised during a service period
- written or oral questions to test knowledge of waste minimisation and control systems
- review of stock control and portion control documentation prepared by the candidate
- 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.

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.

Procedures for reducing wastage must include:

- portion control
- ordering to specifications
- stock rotation
- using appropriate equipment
- appropriate storage
- using standard recipe cards
- following a food safety risk management program.

Unit Sector(s)

Sector	Hospitality
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Competency field

Competency field	Commercial Cookery and Catering
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