



Australian Government

Department of Education, Employment and Workplace Relations

SITHCCC036B Select catering systems

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 evaluate and select catering systems, including cook-chill systems, to meet the food production needs of a catering enterprise. It focuses on the planning and evaluation processes undertaken by supervisors and managers prior to the purchase of a system.

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 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. It applies to those involved in setting up and monitoring the catering system for an enterprise. Those responsible would be in management roles, such as catering managers or head chefs.

Licensing/Regulatory Information

Not applicable.

Pre-Requisites

Prerequisite units Nil

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 Review catering system requirements.	1.1 Review <i>catering system</i> requirements taking into account all <i>relevant factors</i> . 1.2 Identify <i>enterprise constraints for the system</i> .
2 Evaluate and select the catering system.	2.1 Evaluate the food production characteristics of systems against identified requirements. 2.2 Evaluate system processes and equipment for all <i>stages of the food production process</i> .

ELEMENT**PERFORMANCE CRITERIA**

- 2.3 Evaluate staffing requirements for specific systems and match to identified requirements.
- 2.4 Evaluate the installation requirements for specific systems and their operational impacts.
- 2.5 Take into account production and organisational changes required to introduce particular systems.
- 2.6 Identify and assess potential wastage issues for effects on profitability and their ability to cause negative environmental impacts.
- 2.7 Identify quality control and hazard analysis and critical control points (HACCP) requirements for the chosen system.
- 2.8 Consider costs and benefits of different systems and make selections accordingly.

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:

- problem-solving skills to consider options and select the most appropriate option for a particular situation, and to deal with malfunctioning equipment
- literacy skills to assess published information on different catering systems
- numeracy skills to calculate operating costs and costs of purchase versus hire.

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

- principles and methods of cookery for all major food groups, including preserved and packaged foods
- types of catering systems and their operating features, including:
 - fresh cook
 - cook-chill for 5 day life
 - cook-chill for extended life
 - cook-freeze
 - commercially packaged foods (tinned or dried)
- knowledge and understanding of the nutrition principles relating to each system
- requirements, regulations and legislation that impact on different systems, including OHS, hygiene codes, HACCP and storage issues.

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 assess and select catering systems for specific catering operations
- ability to determine enterprise needs and constraints in selecting a system
- project or work activities that allow the candidate to

EVIDENCE GUIDE

select a system for specific workplace situations and needs.

Context of and specific resources for assessment

Assessment must ensure:

- access to a range of catering systems, related documentation and suppliers.

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:

- case studies to assess ability to select appropriate catering systems for a particular enterprise or context
- project to select an appropriate catering system for an enterprise, including research, costing, evaluation and recommendations
- evaluation of reports prepared by the candidate detailing the processes and challenges involved in the selection of a catering system
- written or oral questions to test knowledge of advantages and limitations of various catering systems
- 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:

SITHCCC017A Organise bulk cooking operations

SITHCCC032A Apply cook-chill production processes

SITXFIN007A Manage physical assets.

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.

Catering systems refer to integrated and distinct production, distribution and service systems, including the following:

- fresh cook
- cook-chill for 5 day life
- cook-chill for extended life
- cook-freeze.

Relevant factors may include:

- type of menu and nutritional requirements
- production volume
- location of service points
- holding requirements.

Enterprise constraints for the system must include availability of:

- facilities and equipment
- operational issues
- financial resources
- human resources (current skills and training needs).

RANGE STATEMENT

Stages of the food production process that need to be considered and evaluated in the selection of catering systems must include:

- receiving
- storing
- mise en place
- preparing or cooking
- post-cooking storage
- re-thermalisation or reconstitution where applicable
- serving.

Unit Sector(s)

Sector Hospitality

Competency field

Competency field Commercial Cookery and Catering