



Australian Government

Department of Education, Employment and Workplace Relations

SITHFAB324A Provide specialised advice on food and beverage matching

Revision Number: 1

SITHFAB324A Provide specialised advice on food and beverage matching

Modification History

Not applicable.

Unit Descriptor

Unit descriptor

This unit describes the performance outcomes, skills and knowledge required to provide specialised advice on the matching of food and alcoholic beverages.

Some states and territories have legislative requirements in relation to service of alcohol that may apply to work activities described in this unit.

Application of the Unit

Application of the unit

This unit applies to all individuals who provide specialised advice on food and beverage matching. It covers advice on matching food with wine, beers, spirits and liqueurs. Food and beverage matching advice is provided in a range of contexts including restaurants, specialised wine outlets, fine food outlets, wine wholesalers or wineries. Advice may also be provided to a range of different people for different purposes - for example, direct to individual customers, to colleagues as part of a menu and wine list development process or to specialist retailers or to event organisers.

Licensing/Regulatory Information

Not applicable.

Pre-Requisites

Prerequisite units

- SITHFAB011A Develop and update food and beverage knowledge
- SITHFAB004A Provide food and beverage service

Employability Skills Information

Employability skills

This unit contains employability skills.

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 Evaluate beverages. | 1.1 Assess the compatibility of both <i>Australian and imported wines</i> with various <i>food items and cuisines</i> . |
| | 1.2 Assess the compatibility of <i>beers, spirits and liqueurs</i> with various food items and cuisines. |
| | 1.3 Determine the ways in which different <i>methods of cooking</i> affect food compatibility with different <i>beverages</i> . |
| | 1.4 Evaluate the ways in which <i>food features</i> affect interactions with different beverages. |
| | 1.5 Determine the ways in which <i>beverage production techniques</i> affect beverage compatibility with different |

ELEMENT	PERFORMANCE CRITERIA
	foods.
2 Provide advice on food and beverage compatibility.	2.1 Provide <i>informed opinions and ideas</i> to support the selection of compatible food and beverage items. 2.2 Exchange and discuss options, ideas and information in a manner that builds positive rapport with customers and colleagues. 2.3 Provide food and beverage matching <i>advice that is tailored and</i> appropriate to the specific need. 2.4 Take account of <i>appropriate and ethical business considerations</i> when providing advice. 2.5 Adapt and adjust advice appropriately to meet particular workplace requirements.
3 Monitor trends in food and beverage.	3.1 Use <i>formal and informal research</i> to investigate and critically evaluate Australian and international <i>food and beverage matching trends</i> and apply to the workplace as appropriate. 3.2 Proactively use workplace experience and customer contact to identify particular trends in customer tastes and their impact on food or beverage products being offered.

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:

- communication skills to articulate advice about food and beverage matching and to discuss and debate ideas with others
- critical thinking skills to evaluate wide ranging information about food and beverage and apply and adapt information to workplace activities
- literacy skills to research and interpret detailed information about food and beverage from a variety of sources.

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

- major food groups, their characteristics and how those characteristics affect food and beverage matching
- major methods of cookery and what this means for food and beverage matching
- overview of the chemistry of primary food and beverage components
- different ways that alcohol is used in cooking and the impact on food items
- traditional and contemporary food and beverage matches across a selection of cuisines, food groups and beverage styles
- current and emerging trends in food and beverage matching in Australia and overseas
- factors to consider in achieving a balance between food and beverages on a menu.

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 in this unit

Evidence of the following is essential:

- ability match food and beverages appropriately demonstrated through a range of practical tastings, evaluations and provision of recommendations (across varied food and beverage types)

EVIDENCE GUIDE

- detailed knowledge of food and beverage matching as specified under required knowledge
- ability to maintain and extend current and relevant knowledge of food and beverage matching and apply that knowledge to different workplace activities.

Context of and specific resources for assessment

Assessment must ensure:

- interaction with, and involvement of other people to discuss food and beverage matching at a detailed level, and to answer varied questions about food and beverage matching
- access to a wide range of foods and beverages (Australian and imported, range of cuisines)
- access to detailed information on food and beverage, including cooking and production methods.

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:

- direct observation of candidate providing advice to customers or colleagues
- oral or written questions to assess in depth knowledge of food and beverage matching
- evaluation of complementary menus and beverage lists developed by the candidate for a particular workplace purpose
- observation of a presentation on food and beverage matching
- evaluation of a research project to develop information about food and beverage matching for use in particular workplace context
- review of portfolio 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:

- SITHFAB323A Provide specialised advice on beers, spirits and liqueurs
- SITHFAB325A Provide specialised advice on Australian wines
- SITHFAB326A Provide specialised advice on imported wines.

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.

- | | |
|--|--|
| <p>Australian and Imported wines must include wines from:</p> | <ul style="list-style-type: none">• all major and emerging Australian wine regions• Europe - France, Italy, Germany, Greece, Spain, Portugal, Central and South Western Europe• North and South America• New Zealand• South Africa• emerging wine growing countries. |
| <p><i>Food items and cuisines must include:</i></p> | <ul style="list-style-type: none">• dishes from several major cuisines• appetisers• soups• meat, fish and seafood• fruits and vegetables• sweets and desserts• cheeses• salads• sauces and accompaniments. |
| <p><i>Beers, spirits and liqueurs must include:</i></p> | <ul style="list-style-type: none">• low alcohol, light, mid-strength and full strength beers• different beer types - draught, stout, golden, pale and brown ale, porter, wheat, blonde, lager, pilsner and bock• a range of spirits (local and imported) including vodka, gin, brandy, whisky, tequila, cognac, Armagnac and ready to drink items• a range of liqueurs to include Drambuie, DOM Benedictine, Cointreau, Grand Marnier, Chartreuse, Baileys Irish Cream and Galliano and sake. |

RANGE STATEMENT

Methods of cooking must include:

- boiling
- poaching
- steaming
- stewing
- braising
- roasting
- baking
- grilling
- shallow frying
- deep-frying
- stir-frying
- pan-frying.

Beverages may include:

- Australian and imported wines
- beers
- spirits
- liqueurs.

RANGE STATEMENT

Food features may relate to:

- texture:
 - crunch
 - crisp
 - smooth
 - slippery
 - creamy
 - mouse
 - rich
 - clean
 - moist
 - intensity
 - light or heavy mouth feel
 - velvety
 - fibrous
 - marshmallow
- taste or flavour:
 - salty
 - sweet
 - acidic
 - bitter
 - spicy
 - spicy (heat)
 - umami
- temperature:
 - frozen
 - cold
 - warm
 - hot
 - spice (hot)
- aroma:
 - sweet
 - acidic
 - astringent
 - spicy

spritzig

herbaceous

pungent

RANGE STATEMENT

perfumed
fruity.

***Beverage production techniques
may relate to:***

- variations in raw products
- brewing practice
- fermentation processes
- maturation processes
- bottling or packaging processes
- chemical components.

***Informed opinions and ideas
might be based on:***

- results of own evaluations
- critic reviews
- accepted food and beverage matches
- research and reading
- information from customers
- recommendations from suppliers or manufacturers.

***Tailored and appropriate advice
might consider:***

- diner characteristics:
age
gender
physical condition
allergies
cultural origins
- nature of the occasion:
level of formality
time of day
duration of event
- customer budget
- business objectives
- profitability.

RANGE STATEMENT

Appropriate and ethical business considerations may include:

- profitability requirements
- current stock
- supplier arrangements
- stock availability.

Formal and informal research may include:

- talking to product suppliers, winemakers and vineyard managers
- memberships of associations and industry bodies
- reading general and trade media and supplier information
- attending trade shows
- attending wine tastings
- reading wine reference books
- using the internet.

Food and beverage matching trends may relate to:

- new ideas from chefs
- developments in particular countries or cuisines
- health and fitness issues
- economic trends.

Unit Sector(s)

Sector Hospitality

Competency field

Competency field Food and Beverage