



**Australian Government**

# **SITHCCC101 Use food preparation equipment**

**Release 1**

## SITHCCC101 Use food preparation equipment

### Modification History

The version details of this endorsed unit of competency set are in the table below. The latest information is at the top.

| Version | Comments                                                                                                        |
|---------|-----------------------------------------------------------------------------------------------------------------|
| 1.0     | New unit.<br><br>Covers content included in SITHCCC001B Organise and prepare food and SITHCCC002A Present food. |

### Unit Descriptor

This unit describes the performance outcomes, skills and knowledge required to safely use commercial kitchen equipment, including knives, to prepare a range of different food types.

### Application of the Unit

This unit applies to hospitality and catering organisations, and to kitchen and catering staff who are responsible for general food preparation tasks and work under supervision.

### Licensing/Regulatory Information

No licensing, legislative, regulatory or certification requirements apply to this unit at the time of endorsement.

### Pre-Requisites

|                                                                   |                                        |
|-------------------------------------------------------------------|----------------------------------------|
| This unit must be assessed after the following prerequisite unit: |                                        |
| SITXFSA101                                                        | Use hygienic practices for food safety |

### Employability Skills Information

This unit contains employability skills.

## Elements and Performance Criteria Pre-Content

### Elements and Performance Criteria

Elements describe the essential outcomes of a unit of competency. Performance criteria describe the performance needed to demonstrate achievement of the element. Where bold italicised text is used, further information is detailed in the required skills and knowledge section and the range statement. Assessment of performance is to be consistent with the evidence guide.

- |                                                   |                                                                                                                                                                                                                                                                                                                                                                                                                                       |
|---------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 1. Select food preparation equipment.             | 1.1 Confirm food preparation requirements from recipes, lists or other workplace information.<br>1.2 Identify and select knives and <b><i>other equipment</i></b> suited to the food preparation task.                                                                                                                                                                                                                                |
| 2. Use equipment to prepare food.                 | 2.1 Safely assemble and ensure cleanliness of equipment before use.<br>2.2 Use equipment safely and hygienically according to manufacturer instructions.<br>2.3 Prepare food items using suitable knives to make precision cuts.                                                                                                                                                                                                      |
| 3. Clean and maintain food preparation equipment. | 3.1 Maintain the cleanliness of equipment using appropriate cleaning agents.<br>3.2 Use energy, water and other resources efficiently to reduce negative environmental impacts.<br>3.3 Maintain the condition of equipment and make <b><i>minor adjustments</i></b> as required within scope of responsibility.<br>3.4 Recognise and report on unsafe or faulty equipment or rectify according to level of individual responsibility. |

## Required Skills and Knowledge

This section describes the skills and knowledge required for this unit.

### Required skills

- literacy skills to:
  - interpret food preparation lists and standard recipes
  - interpret manufacturer instructions for equipment
- numeracy skills to:
  - calculate the number of portions
  - weigh and measure ingredients
  - work with numerical features of equipment
- planning and organising skills to efficiently sequence food preparation tasks
- problem-solving skills to respond to simple equipment problems
- self-management skills to manage own speed and timing
- technology skills to use food preparation equipment.

### Required knowledge

- the meaning and role of mise en place in the process of preparing, cooking and presenting food
- equipment used in food preparation, including essential features and functions safe operational practices and maintenance requirements for:
  - commercial:
    - blenders
    - food processors
    - mixers
  - graters
  - knife sharpening equipment
  - knives, cleavers and utensils:
    - butcher and boning knives
    - butter spreading knives
    - filleting knives
    - vegetable peeler or knives, slicers
  - measures
  - scales
  - thermometers
  - whisks
- equipment used to prepare different types of foods, including:
  - dairy products
  - dry goods
  - fruit

- general food items:
  - batters
  - coatings
  - condiments and flavourings
  - garnishes
  - oils
  - sauces
- meat
- poultry
- seafood
- vegetables
- precision cuts used in a commercial kitchen:
  - brunoise
  - chiffonnade
  - concasse
  - jardinière
  - julienne
  - macedoine
  - mirepoix
  - paysanne.

## Evidence Guide

The evidence guide provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge, range statement and the Assessment Guidelines for the Training Package.

### Overview of assessment

**Critical aspects for assessment** Evidence of the ability to:

**and evidence required to demonstrate competency in this unit**

- safely use equipment to prepare food, including commercial:
  - blenders
  - food processors
  - mixers
  - graters
  - knife sharpening equipment
  - knives, cleavers and utensils:
    - butcher and boning knives
    - butter spreading knives
    - filleting knives
    - vegetable peeler or knives, slicers
  - measures
  - scales
  - thermometers
  - whisks
- make precision cuts on a range of food items
- use equipment to prepare a range of foods, including:
  - dairy products
  - dough
  - dry goods
  - fruit
  - general food items:
    - batters
    - coatings
    - condiments and flavourings
    - garnishes
    - sauces
  - meat
  - pastry
  - poultry
  - seafood

- vegetables
- complete food preparation tasks within commercial time constraints
- integrate knowledge of:
  - food safety practices for handling and storing different food types.

**Context of and specific resources for assessment**

Assessment must ensure use of:

an operational food preparation area with the fixtures, large and small equipment defined in the Assessment Guidelines; this can be a:

- real industry workplace
- simulated industry environment such as a training kitchen servicing customers
- industry-realistic ratios of staff to customers
- food preparation lists and standard recipes
- a variety of commercial ingredients.

**Method 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 individual using equipment to prepare food
- written or oral questioning to assess knowledge of equipment, cutting techniques and safety considerations
- review of portfolios of evidence and third-party workplace reports of on-the-job performance by the individual.

**Guidance information for assessment**

The assessor should design integrated assessment activities to holistically assess this unit with other units relevant to the industry sector, workplace and job role, for example:

- SITHCCC102 Prepare simple dishes.

## 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, if used in the performance criteria, is detailed below. Essential operating conditions that may be present with training and assessment (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) may also be included.

***Other equipment*** may include:

- fixed equipment
- hand-held equipment
- specialised items for different:
  - cooking methods
  - food types.

***Minor adjustments*** may include:

- adjusting blades
- oiling machines
- sharpening knives.

## Unit Sector(s)

Hospitality

## Competency Field

Commercial Cookery and Catering