



**Australian Government**

# **SITHCCC103 Prepare sandwiches**

**Release 1**

## SITHCCC103 Prepare sandwiches

### 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     | E<br>Replaces and is equivalent to SITHCCC007A Prepare sandwiches.<br>Unit structure made consistent across all cooking units. Re-worked Elements, Performance Criteria, Required Skills and Knowledge to better articulate content. Any 'must' statements in Range moved to Required Knowledge and Critical aspects for assessment. |

### Unit Descriptor

This unit describes the performance outcomes, skills and knowledge required to prepare and present a variety of sandwiches in a commercial kitchen or catering operation.

### Application of the Unit

This unit applies to hospitality and catering organisations, and to people who make sandwiches, either pre-prepared or on demand according to customer requests. Sandwiches may be classical or modern, hot or cold, of varying cultural and ethnic origins and use a variety of fillings and types of bread. People undertaking this role usually 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 ingredients.           | 1.1 Confirm <b>sandwich</b> requirements, based on standard recipes or customer requests.                              |
|                                  | 1.2 Identify and select bread types and fillings taking account of quality, freshness and stock rotation requirements. |
| 2. Make sandwiches.              | 2.1 Use sandwich-making <b>methods</b> based on requirements.                                                          |
|                                  | 2.2 Cut ingredients and completed sandwiches to ensure uniformity of presentation.                                     |
|                                  | 2.3 Combine ingredients appropriately based on flavour combinations, customer preference or standard recipes.          |
|                                  | 2.4 Use toasting and heating equipment safely.                                                                         |
|                                  | 2.5 Make sandwiches in a logical and sequential manner.                                                                |
|                                  | 2.6 Minimise waste and store re-usable by-products.                                                                    |
| 3. Present and store sandwiches. | 3.1 Present sandwiches on appropriate serveware.                                                                       |
|                                  | 3.2 Add suitable garnishes as required.                                                                                |
|                                  | 3.3 Visually evaluate dish and <b>adjust presentation</b> .                                                            |
|                                  | 3.4 Store sandwiches in appropriate <b>environmental conditions</b> .                                                  |

## Required Skills and Knowledge

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

### Required skills

- initiative and enterprise skills to minimise wastage
- literacy skills to interpret standard recipes or orders
- numeracy skills to count portions and use features of heating equipment
- planning and organising skills to complete the making process in a logical way
- problem-solving skills to:
  - evaluate quality of sandwich ingredients and finished items and make adjustments to ensure a quality product
  - adjust appearance of food products according to identified deficiencies
- self-management skills to manage own speed, timing and productivity.

### Required knowledge

- culinary terms and trade names for different types of sandwiches and breads
- characteristics of different sandwiches:
  - appearance and presentation
  - bread variations
  - classical and contemporary variations
  - combinations of ingredients
  - freshness and other quality indicators
  - service style
  - trends
- contents of stock date codes and rotation labels
- mise en place and preparation methods for sandwiches
- equipment used to produce sandwiches:
  - essential features and functions
  - safe operational practices
- storage of sandwiches:
  - correct environmental conditions to ensure food safety
  - appropriate methods to optimise shelf life.

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

Evidence of the ability to:

- prepare a variety of sandwiches of different types using different breads and ingredients
- prepare a quantity of sandwiches within commercial time constraints
- present sandwiches attractively
- integrate knowledge of:
  - different sandwich and bread types
  - features, functions and safe use of food preparation equipment
  - 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 for sandwich production 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 for preparing sandwiches.

#### **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 preparing for and producing sandwiches
- evaluation of the taste and visual appeal of sandwiches prepared by the individual
- use of visual and taste recognition exercises so the individual can identify ingredient and product characteristics
- written or oral questioning to assess knowledge of

culinary terms, quality indicators for sandwiches and appropriate environmental storage

- conditions
- 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:

- SITHCCC202 Produce appetisers and salads.

## 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.

***Sandwiches*** may be:

- chequerboard
- club
- domino
- filled rolls
- focaccia
- open
- pinwheel
- pullman.

***Methods*** may include:

- cutting
- garnishing
- layering
- moulding
- piping
- portioning
- spreading.

To ***adjust presentation*** may involve:

- changing accompaniments and garnishes to maximise eye appeal:
  - balance
  - colour
  - contrast
- changing plated food for practicality of:
  - customer consumption
  - service
- wiping drips or spills.

***Environmental conditions*** relates to appropriate:

- atmosphere
- humidity
- light
- packaging
- temperature
- use of containers
- ventilation.

## **Unit Sector(s)**

Hospitality

## **Competency Field**

Commercial Cookery and Catering