



Australian Government

SITHCCC203 Produce stocks, sauces and soups

Release 1

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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 Replaces and is equivalent to SITHCCC008A Prepare stocks, sauces and soups. Title changed to better reflect the intent and content of the unit. 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 various stocks, sauces and soups in a commercial kitchen or catering operation. It requires the ability to select and prepare ingredients, and to use relevant equipment and cookery methods.

Application of the Unit

This unit applies to hospitality and catering organisations, and to cooks who usually work under the guidance of more senior chefs.

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.

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|--|---|
| 1. Select ingredients. | 1.1 Confirm <i>food production requirements</i> from food preparation list and standard recipes.
1.2 Calculate ingredient amounts according to requirements.
1.3 Identify and select ingredients for <i>stocks, sauces</i> and soups from stores according to recipe, quality, freshness and stock rotation requirements. |
| 2. Select, prepare and use equipment. | 2.1 Select <i>equipment</i> of correct type and size.
2.2 Safely assemble and ensure cleanliness of equipment before use.
2.3 Use equipment safely and hygienically according to manufacturer instructions. |
| 3. Portion and prepare ingredients. | 3.1 Sort and assemble ingredients according food production sequencing.
3.2 Weigh and measure ingredients according to recipe.
3.3 Minimise waste and store reusable by-products. |
| 4. Prepare stocks, sauces and soups. | 4.1 Select and use cookery methods for stocks, sauces and soups.
4.2 Use flavouring and clarifying agents according to standard recipes.
4.3 Make appropriate derivations from basic sauces, both hot and cold.
4.4 Use <i>thickening agents</i> and <i>convenience products</i> appropriately.
4.5 Follow standard recipes and make <i>food quality adjustments</i> within scope of responsibility. |
| 5. Present and store soups, sauces and stocks. | 5.1 Present soups and sauces attractively on appropriate serveware.
5.2 Add garnishes according to standard recipes.
5.3 Visually evaluate dish and <i>adjust presentation</i> .
5.4 Store dishes in appropriate <i>environmental conditions</i> .
5.5 Reconstitute stocks, sauces and soups to required consistencies. |

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:
 - read and interpret food preparation lists, standard recipes, date code and stock rotation labels and manufacturer instructions for equipment
 - write notes on recipe requirements and calculations
- numeracy skills to:
 - calculate the number of portions
 - weigh and measure ingredients
 - determine cooking times and temperatures
- planning and organising skills to efficiently sequence the stages of food preparation and production
- problem-solving skills to:
 - evaluate quality of ingredients and finished dishes and make adjustments to ensure a quality product
 - adjust taste, texture and appearance of food products according to identified deficiencies
- self-management skills to manage own speed, timing and productivity
- technology skills to use food preparation and cooking equipment.

Required knowledge

- culinary terms and trade names for ingredients commonly used in the production of different stocks, sauces and soups:
 - convenience products
 - thickening agents
- characteristics of different stocks, sauces and soups:
 - appearance and presentation
 - dishes to which they are matched and where they are needed
 - freshness and other quality indicators
 - historical and cultural derivations
 - nutritional value
 - service style
 - taste
 - texture
- contents of stock date codes and rotation labels
- mise en place requirements for stock, sauces and soups
- preparation methods for stocks, sauces and soups
- equipment used to produce stocks, sauces and soups:

- essential features and functions
- safe operational practices
- storage of products:
 - 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:

- produce a variety of stocks, sauces and soups from different recipes and cultural backgrounds, including:
 - sauces:
 - reduced
 - thickened
 - hot, warm and cold emulsion
 - soups both hot and cold:
 - clear
 - broth
 - purée
 - cream
 - bisque
 - stocks
- produce food for multiple customers within commercial time constraints
- integrate knowledge of:
 - quality indicators for stocks, sauces and soups
 - different types of stocks, sauces and soups
 - 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 commercial kitchen with the fixtures, large and small equipment and workplace documentation 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 kitchen 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 preparing for and producing stocks, sauces and soups
- evaluation of the taste and visual appeal of stocks, sauces and soups prepared by the individual
- projects that allow assessment of the individual's ability to produce a variety of stocks, sauces and soups
- 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 stocks, sauces and soups, equipment, cookery
- methods 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.

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.

Food production requirements may include:

- deadlines
- portion control
- quantities to be produced
- special customer requests
- special dietary requirements.

Stocks and ***sauces*** may include:

- béchamel
- chicken and fish velouté
- demi-glacé
- fruit based sauces
- herb based sauces
- hollandaise and béarnaise
- jus and coulis
- mayonnaise based sauces
- yoghurt based sauces.

Equipment may include:

- food processor
- mouli
- stock pots.

Thickening agents may include:

- beurre mani
- bread
- flour:
 - arrowroot
 - corn
 - potato
- modified starch
- roux:
 - white
 - blond
 - brown
- sabayon.

Convenience products may include:

- boosters
- bouillons
- flavour enhancers
- stocks.

Food quality adjustments may relate

- taste:

to:

- bitter
- salty
- sour
- sweet
- umami
- temperature
- texture:
 - clean
 - creamy
 - crispy
 - crunchy
 - fibrous
 - moist
 - mousse
 - rich
 - slippery
 - smooth
 - velvety.

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