



Australian Government

SITHCCC207 Use cookery skills effectively

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 SITHCCC027A Prepare, cook and serve food for food service. Title changed to allow for application in broader catering contexts. Four prerequisite units removed. SITXFSA101 Use hygienic practices for food safety retained as a prerequisite. 'Service' broadened to any production context. Minor adjustments to expression of content to streamline and improve unit.

Unit Descriptor

This unit describes the performance outcomes, skills and knowledge required to use a range of cookery skills for live service or production periods. The unit integrates key technical and organisational skills. It brings together the skills and knowledge covered in individual units and focuses on the way these must be applied in a commercial kitchen. This unit underpins the more advanced integrated unit SITHCCC309 Work effectively as a cook, which applies to qualified cooks.

Application of the Unit

This unit applies to hospitality and catering operations and to individuals who prepare a range of food items, but who may not be fully qualified cooks. Styles of menus may be classical, contemporary or ethnic and may be formal or informal according to organisational requirements.

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. Organise and prepare for food service or production. | 1.1 Calculate commodity quantities according to recipes and specifications.
1.2 Prepare a jobs checklist for food that is clear, complete and appropriate to the situation.
1.3 Follow instructions about menu requirements and job roles.
1.4 Follow a work schedule to maximise efficiency, taking into consideration roles and responsibilities of other team members.
1.5 Complete food organisation and preparation according to different food production and service requirements. |
| 2. Cook menu items for food service or production. | 2.1 Select and use appropriate commercial equipment to produce menu items.
2.2 Cook menu items according to menu type and service style, using appropriate cookery methods.
2.3 Work cooperatively as part of a kitchen team.
2.4 Follow workplace safety and hygiene procedures according to organisation and legislative requirements.
2.5 Maintain cleanliness and tidiness of the work environment. |
| 3. Complete end of shift requirements. | 3.1 Complete end of shift procedures according to organisational practices.
3.2 Store food items appropriately to minimise food spoilage, contamination and wastage, and label them according to organisational procedures.
3.3 Participate in post shift debrief or handover. |

Required Skills and Knowledge

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

Required skills

- communication and teamwork skills to work cooperatively with others
- literacy skills to read menus, recipes and task sheets
- planning and organising skills to work in a logical and planned way
- problem-solving skills to:
 - respond to problems in the cooking process
 - deal with pressure of work and kitchen conditions
- numeracy skills to weigh and measure ingredients
- self-management skills to:
 - work safely in the kitchen
 - deal with pressure of work and kitchen conditions
- technology skills to use kitchen equipment.

Required knowledge

- culinary terms commonly used in the industry and organisation
- characteristics of different foods from all main food categories prepared in the organisation
- features of standard recipes
- procedures for organising and preparing food
- basic principles and methods of cookery
- features and functions of commercial kitchen equipment
- principles and practices of planning and organising work
- principles and practices related to food safety
- principles and practices related to kitchen safety.

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 and serve multiple items for a minimum of 12 complete service periods (shifts)
- use cookery methods appropriate to menu items
- produce a range of menu items to industry and organisational quality standards
- use safe food hygiene and work practices
- multi-task and integrate technical and other skills to respond to multiple demands simultaneously
- work as part of a team in a positive and courteous manner
- prepare dishes within the typical workplace time constraints of a busy commercial kitchen
- integrate knowledge of relevant organisational policies and procedures.

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
 - commercial kitchen operated within a training organisation that services 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 working as part of a kitchen team
- sampling of menu items produced by the individual
- evaluation of customer feedback about menu items and speed and timing of service
- written or oral questioning to assess knowledge about

ingredients, cookery techniques, equipment and food hygiene

- 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:

- any Asian cookery, commercial cookery, kitchen operations or patisserie unit relevant to the 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 organisation and preparation may include:

- cleaning and preparing vegetables and other commodities
- cooking soups and other precooked items
- preparing and portioning:
 - meat
 - poultry
 - seafood
- preparing:
 - desserts
 - dressings
 - garnishes
 - sauces
 - stocks
- selecting and using serveware and equipment.

Food production and service requirements may include:

- different menu types:
 - a la carte
 - buffet
 - pre-ordered items
 - set menu
- different service periods:
 - breakfast
 - dinner
 - lunch
 - special function.

End of shift procedures may include:

- cleaning procedures
- debriefing sessions
- preparations for the next food service or production period
- quality reviews
- restocking
- storage of food items.

Unit Sector(s)

Hospitality

Competency Field

Commercial Cookery and Catering