



Australian Government

SITHCCC402 Prepare portion-controlled meat cuts

Release 1

SITHCCC402 Prepare portion-controlled meat cuts

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 SITHCCC020B Prepare portion-controlled meat cuts. 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. SITHCCC303 Produce meat dishes, removed as a prerequisite as units seem discrete in content.

Unit Descriptor

This unit describes the performance outcomes, skills and knowledge required to select quality meats, break down primary and secondary cuts into portions and prepare a selection of meat products.

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.

- | | |
|--|---|
| 1. Select ingredients. | 1.1 Confirm food production requirements from food preparation list and standard recipes.
1.2 Calculate ingredient amounts according to requirements.
1.3 Identify and select <i>meats</i> and <i>meat products</i> and other ingredients from stores according to recipe, quality, freshness and stock rotation requirements. |
| 2. Select, prepare and use equipment. | 2.1 Select knives and other <i>equipment</i> of correct type and size.
2.2 Safely assemble and ensure cleanliness of equipment before use.
2.3 Use knives and other equipment safely and hygienically according to manufacturer instructions. |
| 3. Prepare portion controlled meat cuts and meat products. | 3.1 Specify, select and weigh ingredients correctly according to standard recipes.
3.2 Cut meats precisely to required portion size and weight as required for standard recipes.
3.3 Prepare portion-controlled meat products using suitable ingredients and methods according to standard recipe requirements.
3.4 Select and use appropriate ingredients, fillings, flavourings and marinades for meat products.
3.5 Minimise waste and save and store re-usable by-products. |
| 4. Store meat cuts and meat products. | 4.1 Store meat cuts and products in appropriate environmental conditions.
4.2 Use <i>meat preservation methods</i> as appropriate. |

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 meat and finished meat products and make adjustments to ensure a quality product
 - adjust taste, texture and appearance of meat 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:
 - primary and secondary meat cuts according to Australian standard meat cuts
- basic meat science and meat preservation techniques
- characteristics of meat products and meat dishes:
 - appearance
 - classical and contemporary trends
 - fat content
 - freshness and other quality indicators
 - historical and cultural derivations
 - primary, secondary and portioned cuts
 - nutritional value
 - taste
 - texture
- contents of stock date codes and rotation labels
- preparation methods for different cuts and types of meat:
 - boning

- trimming
- portioning
- preparation methods for different meat products:
 - filling
 - flavouring
 - marinating
- equipment used to produce meat products:
 - knife care and maintenance
 - essential features and functions
 - safe operational practices
- storage of meat cuts and meat 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:

- prepare portion-controlled meats, including:
 - beef
 - game
 - lamb
 - pork
 - veal
 - other contemporary meats
- produce a range of meat products and smallgoods
- produce cuts and products within commercial time constraints
- demonstrate knowledge of meat classification systems
- integrate knowledge of:
 - quality indicators for meat and meat products
 - preparation methods for different cuts and meat products
 - features, functions and safe use of food preparation equipment
 - food safety practices for handling and storing meat.

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, including specialised equipment for portion-controlled meats; this can be a:
 - real industry workplace
 - simulated industry environment such as a training kitchen servicing 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 meat cuts

- evaluation shape and size of meat products 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 meat, 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, for example:

- SITHCCC303 Produce meat dishes
- SITHCCC401 Produce specialised food items.

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.

Meats to be prepared:

- includes traditional meats:
 - pork
 - beef
 - lamb
 - veal
 - game
- also includes a selection of contemporary meats, such as:
 - kangaroo
 - emu
 - crocodile
 - goat
 - buffalo.

Meat products may include:

- cured or smoked meats
- marinated meat cuts
- salami
- sausages
- shashlik.

Equipment may include:

- butcher's block
- cleavers
- equipment for pickling, smoking and sausage making
- knives
- meat mallet or hammer
- mesh or nylon cut-resistant gloves
- mincers
- packaging material
- pickling vats
- sausage casing machines
- saws
- scales in one gram denominations
- slicers
- smokers
- vacuum machine.

Meat preservation methods may include:

- curing
- drying
- freezing
- pickling
- salting
- smoking.

Unit Sector(s)

Hospitality

Competency Field

Commercial Cookery and Catering