



Australian Government

SITTTOP302 Provide outdoor catering

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 SITTTOP005A Provide camp site catering. Titled changed to better reflect intent and content, not just camp site catering.

Unit Descriptor

This unit describes the performance outcomes, skills and knowledge required to provide catering for tour participants in an outdoor environment. It requires the ability to plan menus and ensure that food is stored, prepared and served in a safe and hygienic manner.

Application of the Unit

This unit applies to tour operators who operate tours involving the provision of meals at temporary or semi-permanent sites, picnic areas and rest sites. Outdoor catering may be provided for a day tour or on tours that involve one or more overnight stays. Individuals working independently in the field undertake this role. This could include guides, camp site cooks or owner-operators of small organisations.

Licensing/Regulatory Information

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

Pre-Requisites

Not applicable.

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. Plan outdoor menus. | 1.1 Plan nutritionally-balanced menus from the options available and take account of <i>touring and participant factors</i> .
1.2 Identify special requests and ensure that <i>special meals</i> can be offered for those with special dietary requirements.
1.3 Identify <i>food safety hazards</i> involved in storing, preparing and serving planned meals, assess risks and take action to eliminate or minimise them. |
| 2. Store and maintain food and beverages. | 2.1 Select and use appropriate <i>storage equipment</i> .
2.2 Store <i>food and beverage</i> items safely and hygienically.
2.3 Monitor quality of food and beverages during tour and make adjustments as required. |
| 3. Prepare and serve meals. | 3.1 Check, clean and set up food preparation equipment as required.
3.2 Treat water, if required, to ensure suitability for human consumption.
3.3 Use safe and hygienic <i>food preparation techniques</i> .
3.4 Prepare food using a range of <i>cooking methods</i> .
3.5 Serve food according to safe hygiene practices. |
| 4. Clear and clean catering equipment. | 4.1 Clear, clean and break down equipment in a safe, hygienic and environmentally sound manner.
4.2 Remove rubbish from site where disposal facilities are not available and store remaining foodstuffs safely and hygienically. |

Required Skills and Knowledge

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

Required skills

- critical thinking skills to assess and respond to food safety requirements
- literacy skills to read and interpret cooking and storage instructions
- numeracy skills to calculate appropriate numbers of meals and proportions of ingredients
- planning and organising skills to coordinate the meal preparation process for groups of people
- problem-solving skills to monitor and respond to routine food storage and preparation problems.

Required knowledge

- features of a balanced diet in terms of need for different food groups and appropriate quantities
- key features and operation of common outdoor catering equipment
- food preparation techniques commonly used in an outdoor environment, including cutting and washing
- cooking techniques commonly used in an outdoor environment, including:
 - barbecuing
 - boiling
 - frying
 - grilling
 - roasting
- hygiene and food safety issues and hazards that relate to outdoor catering and how to respond, including:
 - potential for contaminated water
 - lack of refrigeration
 - cleanliness of preparation areas
 - personal hygiene
 - storage risks (cross contamination)
- safety issues associated with outdoor catering equipment, including those related to the use of fires and gas
- environmentally sound disposal methods for catering waste
- existence and basic aspects of national, state or territory food safety laws, standards and codes, including:
 - actions that must be adhered to by businesses
 - employee responsibility to participate in hygienic practices
 - role of local government regulators
 - ramifications of failure to observe food safety law and organisational policies and procedures

- meaning of hazardous foods and major causes of contamination and cross-infection
- in foods used in the organisation
- methods of food storage, production, display, service and disposal for food used by the organisation, especially appropriate temperature levels for each of these processes
- environmental conditions, including temperature controls and temperature danger zones, for storage of main food types used in the organisation.

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:

- safely and hygienically prepare food in an outdoor environment using a range of common preparation and cooking techniques
- set up, operate and break down outdoor catering equipment
- demonstrate and apply knowledge of food safety standards and requirements, especially as they relate to off-site catering
- demonstrate knowledge of general nutritional principles and the range of food options available for outdoor catering.

Context of and specific resources for assessment

Assessment must ensure use of:

- an outdoor environment
- catering equipment and supplies used for preparing and providing outdoor meals
- sufficient numbers of people to be fed to reflect local industry needs and product profile.

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 setting up, operating and breaking down an outdoor catering facility and preparing and serving meals
- evaluation of feedback from those fed by the individual
- review of menu plans and checklists prepared or completed by the individual
- review of post-tour catering reports completed by the individual
- written or oral questioning to assess knowledge of work health and safety and food safety issues, including food safety regulations
- 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:

- SITTTOP301 Load touring equipment
- SITTTOP402 Set up and operate a camp site
- SITTTOP403 Operate tours in a remote area.

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.

Touring and participant factors that must be considered are:

- availability of supplies
- budget
- climate
- duration of trip
- facilities and equipment available for cooking
- number of participants
- special dietary requirements.

Special meals may involve:

- catering for those with cultural dietary requirements
- catering for those with food allergies
- providing vegetarian meals.

Food safety hazards may include:

- contaminated water supplies
- minimal or no facilities to properly wash perishable foodstuffs, and cooking and storage equipment
- lack of access to refrigeration or appropriate cooling facilities for perishable goods.

Storage equipment may include:

- dry goods storage containers
- ice boxes
- refrigeration.

Food and beverages may be:

- canned
- convenience
- dehydrated
- fresh
- frozen
- long-life
- vacuum-packed.

Food preparation techniques may include:

- cutting
- dicing
- peeling
- slicing
- washing.

Cooking methods may include:

- barbecuing
- boiling
- frying
- grilling
- roasting.

Unit Sector(s)

Tourism

Competency Field

Tour Operations