



Australian Government

Department of Education, Employment and Workplace Relations

THHBCC00B Prepare sandwiches

Release: 1

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Modification History

Not applicable.

Unit Descriptor

This unit deals with the skills and knowledge required to prepare and present a variety of sandwiches in a commercial kitchen or catering operation.

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Application of the Unit

Not applicable.

Licensing/Regulatory Information

Not applicable.

Pre-Requisites

Not applicable.

Employability Skills Information

Not applicable.

Elements and Performance Criteria Pre-Content

Not applicable.

Elements and Performance Criteria

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Element	Performance Criteria
1 Prepare and present a variety of sandwiches	1.1 Prepare a variety of sandwich types including classical and contemporary.
	1.2 Select suitable bases from a range of bread types.

- 1.3 Produce sandwiches using the correct ingredients to an acceptable enterprise standard, ensuring: ; neatness of presentation; appropriate ingredient combinations; precise and uniform cut ingredients; uniform size and shape; attractive serviceware and garnishes.
 - 1.4 Prepare sandwiches using a range of appropriate techniques.
 - 1.5 Select appropriate equipment for toasting and heating and use it correctly and safely.
 - 1.6 Prepare and present sandwiches in a logical and sequential manner within the required time frame.
 - 1.7 Prepare sandwiches according to enterprise standards and/or customer requests.
 - 1.8 Present sandwiches in an attractive manner, using suitable garnishes and serviceware.
- 2 Store sandwiches
 - 2.1 Store sandwiches hygienically at the correct temperature and in appropriate conditions to maintain freshness and quality.

Required Skills and Knowledge

Not applicable.

Evidence Guide

Essential Knowledge and Skills to be Assessed

The following skills and knowledge must be assessed as part of this unit:

- creative presentation techniques for sandwiches
- suitable breads and fillings and appropriate food combinations for sandwiches
- suitable storage techniques to maintain optimum quality of ingredients
- organisational skills and teamwork
- safe work practices, particularly in relation to cutting
- culinary terms commonly used in the industry in relation to sandwiches
- principles and practices of hygiene, including dress standards
- basic food information in relation to special dietary needs and customer requests and suitable breads and ingredients to meet these needs
- logical and time efficient work flow
- portion control for sandwiches
- past and current trends in sandwiches
- waste minimisation techniques and environmental considerations in specific relation to preparation of sandwiches.

Linkages to Other Units

This unit must be assessed with or after the following units. These units describe skills and knowledge that are essential to this unit of competence:

THHGHS01B Follow workplace hygiene procedures

THHBKA01B Organise and prepare food

This unit also has linkages to the following units and combined assessment and training may be appropriate:

THHBKA02B Present food

THHBCC02B Prepare appetisers and salads

Critical aspects of assessment

Evidence of the following is critical:

- ability to prepare a variety of sandwiches of different types using different breads and ingredients
- ability to prepare a quantity of sandwiches within industry-realistic timeframes
- ability to present sandwiches attractively
- hygienic food handling practices.

Context of Assessment and Resource Implications

Assessment must ensure:

- demonstration of skills within a fully-equipped commercially-realistic food preparation area for sandwich production
- use of real ingredients for sandwiches
- industry-realistic ratios of staff to customers
- preparation of multiple types of sandwiches for customers within typical workplace time constraints.

Assessment Methods

Assessment methods must be chosen to ensure that the skills and processes for making sandwiches can be practically demonstrated. Methods must include assessment of knowledge as well as assessment of practical skills.

The following examples are appropriate for this unit:

- direct observation of the candidate making sandwiches and preparing fillings.

Sampling of sandwiches prepared by the candidate
written or oral questions to test knowledge of appropriate food combinations for sandwiches and hygienic food handling requirements
review of portfolios of evidence and third party workplace reports of on-the-job performance by the candidate.

Key Competencies in this Unit

Key competencies are an integral part of all workplace competencies. The table below describes those applicable to this unit. Trainers and assessors should ensure that they are addressed in training and assessment.

Level 1 = Perform Level 2 = Administer and Manage Level 3 = Design and Evaluate

Key Competencies

Collecting, Organising and Analysing Information

For example:

Checking requirements of orders and menus, collecting commodities and ingredients (1)

Communicating Ideas and Information

For example:

Providing customers with options for sandwich filling combinations (1)

Planning and Organising Activities

For example:

Preparing a take-away sandwich counter for a service period

Re-stocking sandwich filling display (1)

Working with Others and in Teams

For example:

Working co-operatively with other team members (1)

Using Mathematical Ideas and Techniques

For example:

Calculating quantities and portions against sandwich orders (1)

Solving Problems

For example:

Dealing with problems such as shortages of food items, mistakes or problems in sandwiches produced, equipment failure (1)

Using Technology

For example:

Using computerised or mechanical kitchen equipment (1)

Essential Knowledge and Skills to be Assessed

The following skills and knowledge must be assessed as part of this unit:

creative presentation techniques for sandwiches

suitable breads and fillings and appropriate food combinations for sandwiches

suitable storage techniques to maintain optimum quality of ingredients

organisational skills and teamwork

safe work practices, particularly in relation to cutting

culinary terms commonly used in the industry in relation to sandwiches

principles and practices of hygiene, including dress standards

basic food information in relation to special dietary needs and customer requests and suitable

breads and ingredients to meet these needs

logical and time efficient work flow

portion control for sandwiches

past and current trends in sandwiches

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ability to present sandwiches attractively

hygienic food handling practices.

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Dealing with problems such as shortages of food items, mistakes or problems in sandwiches produced, equipment failure (1)

Using Technology

For example:

Using computerised or mechanical kitchen equipment (1)

Range Statement

This unit applies to all hospitality and catering enterprises where sandwiches are prepared and served such as restaurants, cafes, cafeterias and other catering operations. The following explanations identify how this unit may be applied in different workplaces, sectors and circumstances.

Sandwiches may be classical or modern, hot or cold, of varying cultural and ethnical origins and use a variety of fillings and types of bread.

Sandwiches may be pre-prepared or made on demand according to customer requests.

Preparation, presentation and storage potential of sandwiches will depend on bread types and fillings.

Types of sandwiches to be prepared may include:

pullman

open sandwiches

club sandwiches

pinwheel, domino or chequerboard sandwiches

filled rolls, foccacia or pita bread

those using specialised or ethnic breads such as dark rye, gluten-free, Turkish.

Techniques for making sandwiches may include:

spreading

layering

pipng

portioning

moulding

cutting

garnishing.

Preparation and storage of sandwiches may include consideration of:

bread type

ingredients, nature and consistency of fillings

need for chilling

use of plastic wrap or foil

use of bulk-storage containers

use of customised containers for display/presentation/sale.

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Unit Sector(s)

Not applicable.