

Training Package	Tourism, Hospitality and Events (SIT07)		HSC Requirements and Advice
Unit title	Present food		
Unit code	Competency field	Sector	HSC Indicative Hours 10
SITHCCC002A	Commercial Cookery and Catering	Hospitality	

Unit descriptor	This unit describes the performance outcomes, skills and knowledge required to efficiently and professionally plate, present and serve food in a commercial kitchen or catering operation. It may include the presentation of food for Asian cuisines. No licensing, legislative, regulatory or certification requirements apply to this unit at the time of endorsement.
Prerequisite units	This unit must be assessed after the following prerequisite unit: <ul style="list-style-type: none"> SITXOHS002A Follow workplace hygiene procedures.
Application of the unit	This unit applies to all establishments where food is prepared and served. Those undertaking this role would work under supervision and usually as part of a team.
Employability skills	The required outcomes described in this unit of competency contain applicable facets of employability skills. The <i>Employability Skills Summary</i> of the qualification in which this unit of competency is packaged will assist in identifying employability skill requirements.

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 this Training Package.

Critical aspects for assessment and evidence required to demonstrate competency in this unit	Context of and specific resources for assessment	Methods of assessment	Assessing employability skills
Evidence of the following is essential : <ul style="list-style-type: none"> application of hygiene and safety principles and procedures ability to plate, present and serve a general range of foods efficiently and within realistic workplace time constraints ability to work as part of a team in a positive and courteous manner. 	Assessment must ensure: <ul style="list-style-type: none"> demonstration of skills within a fully equipped operational commercial kitchen, including industry current equipment, as defined in <i>Appendix 1</i> of this document access to a range of equipment for presenting food, including: <ul style="list-style-type: none"> appropriate crockery and utensils for service food and beverage trays buffet table or unit (if displaying as buffet) 	A range of assessment methods should be used to assess practical skills and knowledge. The following examples are appropriate for this unit: <ul style="list-style-type: none"> direct observation of the candidate working as a member of a team and plating and presenting food written or oral questions to assess knowledge of presentation techniques for different food items review of portfolios of evidence, such as photographs, and third party workplace 	Employability skills are integral to effective performance in the workplace and are broadly consistent across industry sectors. How these skills are applied varies between occupations and qualifications due to the different work functions and contexts. Employability skills embedded in this unit should be assessed holistically with other relevant units that make up the skill set or qualification and in the context of the job role.

	Context of and specific resources for assessment cont/d	Methods of assessment	
	<ul style="list-style-type: none"> - buffet display items, such as platters - display boards • use of authentic menu items. 	<p>reports of on-the-job performance by the candidate.</p> <p>Holistic assessment with other units relevant to the industry sector, workplace and job role is recommended, for example:</p> <ul style="list-style-type: none"> • SITHCCC001A Organise and prepare food. 	

Required Skills and Knowledge		HSC Requirements and Advice
This section describes the essential skills and knowledge and their level, required for this unit.		
<p>The following skills must be assessed as part of this unit:</p> <ul style="list-style-type: none"> • logical and time efficient work flow • safe work practices according to OHS principles and procedures • hygienic handling of food and equipment according to regulatory requirements • waste minimisation techniques and environmental considerations in relation to food presentation • problem solving skills to deal with minor problems such as shortages of ingredients, spillages and mistakes • literacy skills to read menus and orders • numeracy skills to calculate portions and plate menu items uniformly. 	<p>The following knowledge must be assessed as part of this unit:</p> <ul style="list-style-type: none"> • use and characteristics of basic food products and types of menus as required • classical and innovative styles of food presentation for major food groups. 	<p>Key Terms and Concepts</p> <ul style="list-style-type: none"> • crockery and utensils • food service • food service equipment • foods • garnishes • plating food • portions/portion control • presentation • safe and hygienic work practices • sauces • standard recipes • teamwork • workflow.

Element	Performance Criteria	Range Statement	HSC Requirements and Advice
1 Prepare food for service.	1.1 Identify <i>foods</i> for menu items.	<p>The range statement relates to the unit of competency as a whole. It allows for different work environments and situations that may affect performance. <i>Bold italicised</i> wording in the performance criteria is detailed below.</p> <p>A variety of <i>foods</i> must be plated, presented and served, <u>including</u>:</p> <ul style="list-style-type: none"> • entrees • main courses • desserts • soups • sandwiches • breakfast items • canapés and appetisers. 	<p>Learning experiences for the HSC must address:</p> <p>Knowledge of safe and hygienic work practices and procedures.</p> <p>An awareness of a range of basic food products including their:</p> <ul style="list-style-type: none"> • characteristics • use • storage requirements • application in menu items. <p>Knowledge of a range of menu types.</p> <p>Interpretation of customer orders including special requests.</p>
	1.2 Arrange sauces and garnishes to enterprise requirements for specific dishes.		<p>Learning experiences for the HSC must address:</p> <p>Types of sauces including:</p> <ul style="list-style-type: none"> • pouring • coating. <p>Desirable characteristics of sauces used in presentation of food including:</p> <ul style="list-style-type: none"> • texture • flavour and consistency • temperature • freshness, without skin • colour. <p>Application of sauces and garnishes to menu items including:</p> <ul style="list-style-type: none"> • entrees • soups • main courses • desserts. <p>Methods of presenting sauces including:</p> <ul style="list-style-type: none"> • as part of the cooking liquid • coating a food • as an accompaniment.

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			<p>Crockery for serving sauces including:</p> <ul style="list-style-type: none"> • glass bowl • sauce boat. <p>Preparation of a range of simple and complex garnishes using a variety of ingredients and appropriate preparation techniques.</p> <p>Desirable characteristics of garnishes:</p> <ul style="list-style-type: none"> • fresh • edible • suitable for the dish • visually appealing. <p>Principles for garnish preparation:</p> <ul style="list-style-type: none"> • size • height • colour • shape • texture • flavour • innovation. <p>An awareness of a range of garnishes traditionally used for a variety of dishes (for example croutons for French soup).</p> <p>An awareness of current trends in garnishing and food presentation.</p> <p>Opportunities to plan and prepare for a range of tasks/ activities applicable to presenting food.</p>
2 Portion and plate food.	2.1 Ensure that sufficient supplies of clean, undamaged crockery are available at temperatures appropriate to food being served.		<p>Learning experiences for the HSC must address:</p> <p>An awareness of a range of crockery and utensils and their appropriate use in presenting food.</p> <p>An understanding of criteria for the selection of crockery including:</p> <ul style="list-style-type: none"> • undamaged • clean • appropriate to the size and type of the dish/menu item being served

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	2.2 Portion food according to enterprise policies and standard recipes.		<ul style="list-style-type: none"> • enhances the appearance of the dish • appropriate for the type of establishment. <p>Temperature of crockery as appropriate for the dish being served.</p> <p>Learning experiences for the HSC must address:</p> <p>Define:</p> <ul style="list-style-type: none"> • portion • portion control • standard recipe. <p>Identification and interpretation of standard recipes.</p> <p>Portion control including:</p> <ul style="list-style-type: none"> • correct utensils, measures and equipment to prepare and serve food • use of standardised recipes • specified meal and component sizes • plating menu items uniformly. <p>Planning and preparation for portioning food including:</p> <ul style="list-style-type: none"> • calculating portions • calculating required crockery. <p>The importance of effective workflow management.</p> <p>Strategies to deal with a range of problems that may be encountered during the preparation and presentation of food including:</p> <ul style="list-style-type: none"> • shortage of ingredients • spillages • mistakes. <p>Team problem-solving activities including:</p> <ul style="list-style-type: none"> • identify problem • consider solutions • action • follow-up.

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	<p>2.3 Plate food and present neatly and attractively, without drips or spills, to the enterprise requirements for the specified dish, taking into consideration eye appeal, colour and contrast, temperature of food, <i>service equipment</i>, and classical and innovative arrangement styles.</p> <p>2.4 Serve food to be displayed in public areas in appropriate serviceware at the correct temperature, in an attractive manner, without drips or spills and giving attention to colour.</p>	<p><i>Service equipment</i> may include:</p> <ul style="list-style-type: none"> • food and beverage trays. • buffet or suitable table • dishes and platters • buffet and smorgasbord display items. 	<p>Learning experiences for the HSC must address:</p> <p>The importance of plating and presenting food in a neat and attractive manner.</p> <p>Considerations for the presentation of foods including:</p> <ul style="list-style-type: none"> • plate and portion size • temperature of plate appropriate for the temperature of the food • placement of food • avoiding grease marks, spills and drips • removing grease marks, spills and drips • use of appropriate sauces and garnishes. <p>Types of food service display areas including:</p> <ul style="list-style-type: none"> • buffet • bain marie. <p>An awareness of a range of appropriate service equipment and utensils.</p> <p>The importance of the following to the display of food:</p> <ul style="list-style-type: none"> • visual appeal • colour and contrast • classical and innovative food presentation styles • presentation of service area. <p>Waste minimisation techniques and environmental considerations relating to plating and food service including:</p> <ul style="list-style-type: none"> • correct portion control • correct storage, handling and preparation of foodstuffs • correct disposal of waste (recycling and sorting of waste).
<p>3 Work in a team.</p>	<p>3.1 Demonstrate good teamwork with all kitchen and food service staff to ensure timely, quality service of food.</p>		<p>Learning experiences for the HSC must address:</p> <p>Basic principles and characteristics of teambuilding and effective teamwork.</p> <p>Features and characteristics of successful teamwork including:</p>

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			<ul style="list-style-type: none"> • identification of purpose and aim of team • goal-setting • planning and organising work routines. <p>Strategies for the promotion of cooperative working environments including:</p> <ul style="list-style-type: none"> • good communication • mutual respect • understanding roles and responsibilities • positive working relationships • application of <ul style="list-style-type: none"> - codes of conduct - workplace policies and procedures • teamwork. <p>An understanding of the relationship between food production/kitchen and:</p> <ul style="list-style-type: none"> • food and beverage • room service. <p>An awareness of the consequences of not maintaining positive and effective working relationships between key areas.</p>
	<p>3.2 Organise and follow a kitchen routine for food service to maximise food quality and minimise delays.</p>		<p>Learning experiences for the HSC must address:</p> <p>Features of effective workflow management including:</p> <ul style="list-style-type: none"> • logical sequence • time efficient • planning and organisation • time constraints • cooperation. <p>Acknowledgement of the effect poor work flow has on:</p> <ul style="list-style-type: none"> • colleagues • customers • workplace/organisation. <p>Application of work flow management techniques to a range of food presentation activities in an industry context.</p>

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	3.3 Maintain a high standard of personal and work related hygiene practices.		<p>Learning experiences for the HSC must address:</p> <p>Personal presentation, image and hygiene standards required in the workplace including:</p> <ul style="list-style-type: none"> • attention to grooming • attention to personal hygiene • clean uniform/shoes. <p>An awareness of the extent to which personal presentation standards are influenced by workplace/organisation:</p> <ul style="list-style-type: none"> • work location • job function • OHS issues • customer expectations on personal presentation standards. <p>Workplace/organisation policy and procedures for:</p> <ul style="list-style-type: none"> • personal dress and presentation • personal hygiene.