

Training Package	Tourism, Hospitality and Events (SIT07)		HSC Requirements and Advice
Unit title	Prepare sandwiches		
Unit code	Competency field	Sector	HSC Indicative Hours
SITHCCC007A	Commercial Cookery	Hospitality	10

Unit descriptor	<p>This unit describes the performance outcomes, skills and knowledge required to prepare and present a variety of sandwiches in a commercial kitchen or catering operation.</p> <p>Sandwiches may be classical or modern, hot or cold, of varying cultural and ethnic origins and use a variety of fillings and types of bread.</p> <p>Sandwiches may be pre-prepared or made on demand according to customer requests.</p> <p>Preparation, presentation and storage potential of sandwiches will depend on bread types and fillings.</p> <p>No licensing, legislative, regulatory or certification requirements apply to this unit at the time of endorsement.</p>
Prerequisite units	<p>This unit must be assessed after the following prerequisite units:</p> <ul style="list-style-type: none"> • SITHCCC001A Organise and prepare food • SITXOHS002A Follow workplace hygiene procedures.
Application of the unit	<p>This unit applies to those working in hospitality and catering enterprises where sandwiches are prepared and served such as restaurants, cafes, cafeterias and other catering operations.</p> <p>Those undertaking this role usually work under supervision and as part of a team.</p>
Employability skills	<p>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.</p>

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
<p>Evidence of the following is essential:</p> <ul style="list-style-type: none"> • 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 	<p>Assessment must ensure:</p> <ul style="list-style-type: none"> • demonstration of skills within a fully equipped, commercially realistic food preparation area for sandwich production, as defined in <i>Appendix 1</i> of this Syllabus • use of authentic ingredients for sandwiches 	<p>A range of assessment methods should be used to assess practical skills and knowledge. The following examples are appropriate for this unit:</p> <ul style="list-style-type: none"> • direct observation of the candidate making sandwiches and preparing fillings 	<p>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.</p>

Critical aspects for assessment and evidence required to demonstrate competency in this unit cont/d	Context of and specific resources for assessment cont/d	Methods of assessment cont/d	Assessing employability skills cont/d
<ul style="list-style-type: none"> • ability to present sandwiches attractively • hygienic food-handling practices • safe work practices, particularly in relation to cutting and slicing. 	<ul style="list-style-type: none"> • industry-realistic ratios of staff to customers. 	<ul style="list-style-type: none"> • 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. <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"> • SITHCCC002A Present food • SITHCCC006A Prepare appetisers and salads. 	<p>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.</p>

Required Skills and Knowledge

This section describes the essential skills and knowledge and their level, required for this unit.

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

- creative presentation techniques for sandwiches
- logical and time-efficient work flow
- safe work practices, particularly in relation to cutting and slicing
- waste minimisation techniques and environmental considerations in relation to preparation of sandwiches
- problem-solving skills to deal with problems such as shortages of food items, mistakes or problems in sandwiches produced, and equipment failure
- communication skills to listen and understand and clarify customer requirements, provide information and interpret non-verbal communication
- literacy skills to read requirements of orders and menus
- numeracy skills to calculate quantities and portions against sandwich orders
- organisational skills and teamwork.

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

- suitable breads and fillings and appropriate food combinations for sandwiches
- suitable storage techniques to maintain optimum quality of ingredients
- 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
- portion control for sandwiches
- past and current trends in sandwiches.

Element	Performance Criteria	Range Statement
1 Prepare and present a variety of sandwiches.	1.1 Prepare a variety of <i>sandwich types</i> , including classical and contemporary.	<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><i>Sandwich types</i> to be prepared may include:</p> <ul style="list-style-type: none"> • pullman • open sandwiches • club sandwiches • pinwheel, domino or chequerboard sandwiches • filled rolls, focaccia or pita bread • those using specialised or ethnic breads such as dark rye, gluten-free and Turkish.
	1.2 Select suitable bases from a range of bread types.	
	1.3 Produce sandwiches using the correct ingredients to an acceptable enterprise <i>standard</i> .	<p><i>Standard</i> for producing sandwiches <u>must</u> ensure:</p> <ul style="list-style-type: none"> • neatness of presentation • appropriate ingredient combinations • precise and uniformly cut ingredients • uniform size and shape • attractive serviceware and garnishes.
	1.4 <i>Prepare</i> sandwiches using a range of appropriate <i>techniques</i> .	<p><i>Preparation</i> and <i>storage</i> of sandwiches <u>must</u> include consideration of:</p> <ul style="list-style-type: none"> • 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 and sale. <p><i>Techniques</i> for making sandwiches may include:</p> <ul style="list-style-type: none"> • spreading • layering • piping • portioning • moulding • cutting • garnishing.

Element	Performance Criteria	Range Statement
	<p>1.5 Select appropriate equipment for toasting and heating and use it correctly and safely.</p> <p>1.6 Prepare and present sandwiches in a logical and sequential manner within the required timeframe.</p> <p>1.7 Prepare sandwiches according to enterprise standards and customer requests.</p> <p>1.8 Present sandwiches in an attractive manner, using suitable garnishes and serveware.</p>	
2 Store sandwiches.	2.1 Store sandwiches hygienically at the correct temperature and in appropriate conditions to maintain freshness and quality.	<p>Preparation and storage of sandwiches <u>must</u> include consideration of:</p> <ul style="list-style-type: none"> • 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 and sale.