

Training Package	Tourism, Hospitality and Events (SIT07)		HSC Requirements and Advice
Unit title	Prepare stocks, soups and sauces		
Unit code	Competency field	Sector	HSC Indicative Hours
SITHCCC008A	Commercial Cookery	Hospitality	25

Unit descriptor	<p>This unit describes the performance outcomes, skills and knowledge required to prepare various stocks, sauces and soups in a commercial kitchen or catering operation.</p> <p>Stocks, sauces and soups can be classical or contemporary and be from varying ethnic and cultural origins. Soups may be served hot or cold.</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 • SITHCCC002A Present food • SITHCCC005A Use basic methods of cookery • SITXOHS002A Follow workplace hygiene procedures.
Application of the unit	<p>This unit applies to all hospitality and catering enterprises where food is prepared and served such as restaurants, hotels, clubs, cafeterias and other catering operations. It applies to cooks who usually work as part of a team and under supervision.</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 stocks, sauces and soups from different recipes and cultural backgrounds • detailed commodity knowledge of different classifications of stocks, sauces and soups • preparation of sauces and soups for customers within typical workplace 	<p>Assessment must ensure:</p> <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 Syllabus • access to appropriate equipment for stocks, sauces and soups, including stock pots and mouli or food processor 	<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 stocks, sauces and soups • sampling of dishes prepared by the candidate 	<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> <p>Employability skills embedded in this unit should be assessed holistically with other</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
<p>conditions, including working within time constraints.</p>	<ul style="list-style-type: none"> • industry-realistic ratios of kitchen staff to customers • use of a variety of real, suitable ingredients for stocks, sauces and soups. 	<ul style="list-style-type: none"> • written or oral questions to test commodity knowledge of stocks, sauces and soups • review of portfolios of evidence and third-party workplace reports of on-the-job performance by the candidate, such as menus and photographs. <p>Holistic assessment with other units relevant to the industry sector, workplace and job role is recommended.</p>	<p>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:

- using various stocks and bases for a range of soups and sauces
- logical and time-efficient work flow
- safe work practices, particularly in relation to bending and lifting
- waste minimisation techniques and environmental considerations in relation to soups, stocks and sauces
- problem-solving skills to deal with problems such as mayonnaise breaking or soup curdling, shortages of food items and equipment failure
- literacy skills to read orders and instructions
- numeracy skills to calculate quantities and portions against orders
- organisational skills and teamwork.

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

- principles and techniques of producing stocks, sauces and soups to industry standards
- common problems in stocks, sauces and soups and how to identify and rectify them
- culinary terms commonly used in the industry in relation to stocks, sauces and soups
- appropriate ingredients and food components that may be substituted to meet special dietary and cultural needs
- principles and practices of hygiene on a personal and professional level.

Element	Performance Criteria	Range Statement
1 Prepare stocks, glazes and essences required for menu items.	1.1 Use ingredients and flavouring agents according to standard recipes and enterprise standards.	<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>Stocks and sauces:</i></p> <ul style="list-style-type: none"> • <i>must</i> include a selection from each of the following: <ul style="list-style-type: none"> - reduced sauces - thickened sauces - hot, warm and cold emulsion • may include: <ul style="list-style-type: none"> - demi glacé - béchamel - chicken and fish velouté - hollandaise and béarnaise - mayonnaise - jus and coulis.
	1.2 Produce a variety of <i>stocks</i> , glazes and essences to enterprise standards.	
	1.3 Use clarifying agents appropriately.	
2 Prepare sauces required for menu items.	2.1 Produce a variety of hot and cold <i>sauces</i> from classical and contemporary recipes.	
	2.2 Make appropriate derivations from basic sauces.	
	2.3 Use a variety of <i>thickening agents</i> and convenience products appropriately.	
	2.4 Evaluate sauces for flavour, colour and consistency and rectify any problems.	
3 Prepare soups required for menu items.	3.1 Select and assemble the correct ingredients to produce <i>soups</i> , including stocks and prepared garnishes.	<p><i>Soups must</i> include a selection from each of the following:</p> <ul style="list-style-type: none"> • clear • broth • purée • cream • bisque.

Element	Performance Criteria	Range Statement
	3.2 Produce a variety of soups to enterprise standards.	
	3.3 Use clarifying and <i>thickening agents and methods</i> , and <i>convenience products</i> where appropriate.	<p><i>Thickening agents and methods</i> may include:</p> <ul style="list-style-type: none"> • white, blond and brown roux • beurre mani • cornflour, arrowroot and potato flour • bread • modified starch • liaison • sabayon. <p><i>Convenience products</i> may include:</p> <ul style="list-style-type: none"> • stocks • boosters • bouillons • flavour enhancers.
	3.4 Evaluate soups for flavour, colour, consistency and temperature and rectify any problems.	
	3.5 Present soups at the right temperature in clean serviceware without drips and spills, using suitable garnishes and accompaniments.	
	4 Store and reconstitute stocks, sauces and soups.	4.1 Store stocks, sauces and soups to maintain optimum freshness and quality.
4.2 Reconstitute stocks, sauces and soups to appropriate standards of consistency.		