

<b>Training Package</b>	Tourism, Hospitality and Events (SIT07)		<b>HSC Indicative Hours</b>
<b>Unit title</b>	<b>Prepare, cook and serve food for food service</b>		
<b>Unit code</b>	<b>Competency field</b>	<b>Sector</b>	for Hospitality (240 indicative hours)
<b>SITHCCC027A</b>	Commercial Cookery	Hospitality	<b>0</b>
			for Hospitality Specialisation Study (60 or 120 indicative hours)
			<b>40</b>

<b>Unit descriptor</b>	<p>This unit describes the performance outcomes, skills and knowledge required to prepare, cook and serve food items for a food service. It incorporates aspects of preparing, cooking and serving a variety of food items for a service period in a hospitality enterprise, using a range of basic cooking methods and working as part of a team. The unit integrates key technical and organisational skills required by a short order cook or caterer. It brings together the skills and knowledge covered in individual units and focuses on the way these must be applied in a commercial kitchen. This unit underpins the more advanced integrated unit SITHCCC028A Prepare, cook and serve food for menus.</p> <p>Food service periods may be breakfast, lunch, dinner, supper or special functions and events.</p> <p>Styles of menus may be classical, contemporary or ethnic and may be formal or informal according to enterprise requirements.</p> <p>No licensing, legislative, regulatory or certification requirements apply to this unit at the time of endorsement.</p>
<b>Prerequisite units</b>	<p>This unit must be assessed after the following prerequisite units:</p> <ul style="list-style-type: none"> <li>• SITHCCC001A Organise and prepare food</li> <li>• SITHCCC002A Present food</li> <li>• SITHCCC003A Receive and store kitchen supplies</li> <li>• SITHCCC005A Use basic methods of cookery</li> <li>• SITXOHS002A Follow workplace hygiene procedures.</li> </ul>
<b>Application of the unit</b>	This unit applies to hospitality and catering operations where food is prepared and served.
<b>Employability skills</b>	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
<p>Evidence of the following is <b>essential</b>:</p> <ul style="list-style-type: none"> <li>• collection of direct, indirect and supplementary evidence showing preparation and service of multiple items for a minimum of 12 complete food service periods to ensure integration of skills and consistency of performance in different circumstances</li> <li>• use of a range of cookery methods appropriate to menu items</li> <li>• production of a range of menu items to industry and enterprise standards of quality</li> <li>• safe food hygiene and work practices</li> <li>• ability to multi-task and respond to multiple demands and requests simultaneously</li> <li>• ability to work as part of a team in a positive and courteous manner</li> <li>• preparation of dishes for customers within the typical workplace time constraints of a busy commercial kitchen.</li> </ul>	<p>Assessment <b>must</b> ensure:</p> <ul style="list-style-type: none"> <li>• use of a wide range of suitable ingredients for preparing, cooking and serving food items for food service</li> <li>• demonstration of skills within normal operating conditions of a fully equipped commercial kitchen, including industry-current equipment, as defined in <i>Appendix 1</i> of this Syllabus</li> <li>• industry-realistic ratios of kitchen staff to customers.</li> </ul>	<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"> <li>• direct observation of the candidate working as part of a kitchen team</li> <li>• sampling of menu items produced by the candidate</li> <li>• evaluation of customer feedback about menu items and speed and timing of service</li> <li>• written or oral questions to test knowledge about commodities, cookery techniques, equipment and food hygiene</li> <li>• review of portfolios of evidence and third-party workplace reports of on-the-job performance by the candidate.</li> </ul> <p>Holistic assessment with other units relevant to the industry sector, workplace and job role is recommended. For example, it is expected that candidates will have completed a selection of other units dealing with basic cookery skills. These must be selected according to enterprise requirements and reflect the knowledge and skills required to cook a range of menu items for a food service period in a commercial kitchen.</p>	<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 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:

- food presentation techniques
- portion control and waste minimisation
- teamwork and communication
- safe work practices, particularly in relation to bending and lifting, and using cutting implements, appliances, heated surfaces and other equipment that carries a risk of burns
- problem-solving skills to deal with problems such as shortages of food items, over or undercooked food, pressure of work and kitchen conditions
- literacy skills to read menus, recipes and task sheets
- numeracy skills to weigh and measure quantities of ingredients.

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

- characteristics of different foods from all main food categories served in the enterprise and appropriate cookery methods
- standard recipes
- mise en place procedures
- basic principles and methods of cookery
- principles and practices of planning and organising work
- principles and practices related to food safety
- nutrition in relation to meeting specific dietary requirements under direction
- culinary terms commonly used in the industry and enterprise.

Element	Performance Criteria	Range Statement
1 Organise and prepare for food service.	1.1 Calculate commodity quantities for a dish and determine requirements for quality and style according to recipes and specifications.	The range statement relates to the unit of competency as a whole. It allows for different work environments and situations that may affect performance. <b><i>Bold italicised</i></b> wording in the performance criteria is detailed below.
	1.2 Prepare a jobs checklist for food that is clear, complete and appropriate to the situation.	
	1.3 Liaise with other team members about menu requirements and job roles.	
	1.4 Follow a work schedule to maximise efficiency, taking into consideration roles and responsibilities of other team members.	
	1.5 <b><i>Organise and prepare food items</i></b> in correct quantities and according to requirements.	<b><i>Organising and preparing food items</i></b> (mise en place) includes as required: <ul style="list-style-type: none"> <li>• cleaning and preparing vegetables and other commodities</li> <li>• preparing and portioning meat, poultry and seafood</li> <li>• preparing stocks, sauces and dressings</li> <li>• preparing garnishes</li> <li>• cooking soups and other precooked items</li> <li>• preparing or cooking desserts</li> <li>• selecting and using serveware and equipment.</li> </ul>
1.6 Store food items appropriately in readiness for service.		
2 Cook and serve menu items for food service.	2.1 Identify and use <b><i>appropriate commercial equipment</i></b> to produce menu items.	<b><i>Appropriate commercial equipment</i></b> may include: <ul style="list-style-type: none"> <li>• electric, gas or induction ranges</li> <li>• ovens, including combi ovens</li> <li>• microwaves</li> <li>• grills and griddles</li> <li>• deep-fryers</li> <li>• salamanders</li> <li>• food processors</li> <li>• blenders</li> <li>• mixers</li> <li>• slicers</li> <li>• tilting frypan and bratt pan</li> <li>• steamers</li> <li>• bains marie.</li> </ul>

Element	Performance Criteria	Range Statement
	2.2 Cook and serve menu items according to <i>menu type</i> and service style, using appropriate <i>cookery methods</i> .	<p><i>Menu type</i> will vary according to the enterprise and occasion and may include:</p> <ul style="list-style-type: none"> <li>• à la carte</li> <li>• set menu (table d'hôte)</li> <li>• function or buffet.</li> </ul> <p><i>Cookery methods</i> may include:</p> <ul style="list-style-type: none"> <li>• boiling</li> <li>• poaching</li> <li>• steaming</li> <li>• stewing</li> <li>• braising</li> <li>• roasting</li> <li>• baking</li> <li>• grilling</li> <li>• shallow-frying</li> <li>• deep-frying</li> <li>• stir-frying</li> <li>• pan-frying.</li> </ul>
	2.3 Meet <i>special requests or dietary requirements of customers</i> under direction.	<p><i>Special requests or dietary requirements of customers</i> may include:</p> <ul style="list-style-type: none"> <li>• cultural needs and restrictions</li> <li>• specific dietary requirements related to medical requirements, such as food exclusions for allergies and medications, and diabetic or other diets</li> <li>• preferences for particular ingredients and cooking methods, such as vegetarian.</li> </ul>
	2.4 Work cooperatively as part of a kitchen team.	
	2.5 Follow workplace safety and hygiene procedures according to enterprise and legislative requirements.	
3 Complete end of service requirements.	3.1 Carry out <i>end of service procedures</i> according to enterprise practices and regulatory requirements.	<p><i>End of service procedures</i> may include:</p> <ul style="list-style-type: none"> <li>• safe storage of food items</li> <li>• cleaning procedures related to kitchen and equipment</li> <li>• debriefing sessions</li> <li>• quality reviews</li> <li>• restocking</li> <li>• preparations for the next food service period.</li> </ul>

Element	Performance Criteria	Range Statement
	3.2 Store food items appropriately to minimise food spoilage, contamination and wastage, and label them according to enterprise procedures.	
	3.3 Participate in post-service debrief.	