

# SITHFAB016

Provide advice on food

# **Unit/Assessment Mapping (Extract)**

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This Unit/Assessment Mapping extract is taken from Catapult Smallprint's full hardcopy Trainer/Assessor Guide for the unit SITHFAB016.

For more information, including using our enhanced online version of this unit in Catapult LMS, or to purchase the Learner or Trainer printed books, please see this unit on our website by clicking this link:

https://catapultlearning.com.au/product/SITHFAB016/

# Unit mapping

	: Knowledge questions : Performance tasks	KQ	PT			
Elements and performance criteria						
1	Research information on food					
1.1	Identify sources of information on food	Q 1.1	T 1			
1.2	Develop current knowledge of food to provide informed customer advice	Q 1.2	T 1			
1.3	Evaluate the characteristics of organisational menu items using sensory evaluation techniques	Q 1.3	T 1			
2	Advise customers on menu items					
2.1	Provide accurate information on different menu options	Q 2.1	T 2			
2.2	Discuss methods of cooking and different culinary styles in clear and simple language	Q 2.2	T 2			
2.3	Respond correctly and in a professional manner to customer questions on menu items	Q 2.3	T 2			
2.4	Provide information and advice on menu items in response to special dietary requirements and in line with business considerations	Q 2.4.a, Q 2.4.b	T 2			
2.5	Offer variations to menu items in response to customer preferences and dietary requirements	Q 2.5	T 2			
2.6	Assist customers with menu selections according to taste, price preferences and other specific needs	Q 2.6.a, Q 2.6.b	T 2			
3	Contribute to menu development					
3.1	Discuss and contribute to content of menus with appropriate managers	Q 3.1	Т3			
3.2	Suggest a variety of menu items at different cost points to reflect the type of food outlet	Q 3.2	Т3			
3.3	Provide information on customer feedback and preferences	Q 3.3	Т3			
3.4	Nominate preferences of particular target groups	Q 3.4	Т3			
3.5	Identify bestselling menu items to contribute to organisational profitability	Q 3.5	Т3			
4	Extend and update own food knowledge					
4.1	Conduct research to access current, accurate and relevant information about food	Q 4.1.a, Q 4.1.b	T 4			
4.2	Identify customer taste trends based on customer contact and workplace experience	Q 4.2	T 4			
4.3	Source information on current and emerging food service trends and customer preferences	Q 4.3	T 4			
4.4	Provide informed input about food trends and menu items to support organisational activities	Q 4.4	T 4			

KQ: Knowledge questions	
PT: Performance tasks	KQ PT
Knowledge evidence	
Major food types and their characteristics:	
<ul><li>appetisers</li></ul>	
■ cheeses	
<ul><li>fruits and vegetables</li></ul>	
<ul><li>meat, fish and seafood</li></ul>	Q 1.2
■ salads	
<ul><li>sauces and accompaniments</li></ul>	
■ soups	
sweets and desserts	
Information relating to the above major food types:	
<ul><li>ingredients</li></ul>	
<ul><li>major suppliers</li></ul>	
<ul><li>methods of preparation, cooking and production</li></ul>	
<ul> <li>origins and cultural background and issues</li> </ul>	Q 3.2
<ul><li>presentation styles</li></ul>	
<ul><li>service styles</li></ul>	
<ul><li>suitability for different customers</li></ul>	
<ul> <li>typical or suitable accompaniments and garnishes</li> </ul>	
Past, current and emerging trends in the Australian food industry:	
<ul><li>contemporary eating habits</li></ul>	0.4.2
<ul><li>cultural and ethnic influences</li></ul>	Q 4.2, Q 4.3,
<ul><li>major events and festivals</li></ul>	
<ul><li>media influence</li></ul>	Q 4.4
<ul><li>seasonal and popular influences</li></ul>	
Current information on:	
<ul> <li>food and beverage festivals</li> </ul>	
market trends	
organisation:	
<ul><li>menus and specials</li></ul>	0.4.4
<ul> <li>promotional activities</li> </ul>	Q 4.4
- trends	
<ul><li>promotional activities</li></ul>	
<ul><li>seasonal produce</li></ul>	
typical foods and wines of the local area	
Meaning of:	
<ul> <li>drug-food interactions</li> </ul>	Q 2.4.a,
■ food allergy	Q 2.4.b,
<ul><li>food intolerance</li></ul>	Q 5.1
<ul><li>genetically modified foods</li></ul>	

KQ: Knowledge questions PT: Performance tasks	КQ	PT
Organisational activities for which knowledge of major food types is required:  conducting product tastings  providing product advice and selling food to customers  selecting or assisting with selection of products from suppliers  writing or providing input into menus	Q 4.1.a, Q 4.1.b	
Groups that have specific dietary requirements to be considered:  athletes health care customers infants, children and adolescents international tourists older people people from different socio-economic groups people from specific cultural or religious groups students those with particular nutritional interests young people	Q 2.5	
Business considerations in the provision of information and advice on food:  current stock  profitability requirements  responsible service of alcohol  stock availability  supplier arrangements	Q 2.6.a, Q 2.6.b	
Formal and informal research methods to extend and update knowledge:  attending trade shows  attending food tastings  joining associations and industry bodies  reading general and trade media and supplier information  reading food reference books  talking to chefs, cooks, other food personnel and product suppliers  using the internet	Q 1.1, Q 1.2 Q 2.4.a,	
Key health and legal consequences of failing to address special dietary requirements		
Primary components of Dietary Guidelines for Australians, in particular those for older Australians, children and adolescents	Q 5.2	

KQ: Knowledge questions PT: Performance tasks	KQ	PT
Performance evidence		
Discuss the characteristics of each of the major food types listed in the knowledge evidence with at least three different customers		T 1, T 2, T 3, T 4
Demonstrate the correct application of each of the following sensory evaluation techniques to evaluate food:  smell or nose appraisal  taste appraisal  visual appraisal		Т1
Provide current, accurate and relevant advice to each of the above customers on their selection to meet different taste and price preferences		T 2, T 3
Maintain and continuously extend personal food and menu knowledge to enhance workplace activities		T 4

### Trainer/ assessor user instructions

smallprint training and assessment materials are a commercially produced resource designed to support and underpin a Registered Training Organisation's (RTO's) delivery strategies.

#### smallprint resources

As a provider of commercially available resources to a range of client organisations, smallprint is aware of and considerate of their clients' need to be compliant with quality standards such as NVR, AQTF and State VET Regulations.

smallprint ensures that all its resources are current according to information provided by the official National Register of Information on Training Packages, training.gov.au (TGA).

smallprint assessment tools are mapped against:

- elements and performance criteria
- performance evidence
- knowledge evidence

The RTO must conduct their own validation and mapping to verify that the assessment tools and instruments used:

- enable the collection of evidence that complies with the principles of assessment and the rules of evidence
- can be used by different trainer/ assessors
- can be consistently applied in a range of assessment situations
- fit effectively with the RTO's TAS

If any gaps are identified the RTO must develop their own evidence gathering methods, assessment tools or activities to address these gaps.

If used correctly smallprint assessment tools should provide the basis for a comprehensive assessment in accordance with the rules of evidence and the principles of assessment.

smallprint does not promote that the use of their resources by RTOs will ensure compliance with all VET Regulations.

There are a number of requirements which impact on compliance with VET Regulations and it is the responsibility of the RTO to meet those requirements including the development of their own Training and Assessment Strategy (TAS) or Learning and Assessment Strategy (LAS).

smallprint resources consist of:

- a learning resource
- an assessment workbook

## Learning resource

The smallprint learning resource provides content for learning and new skills development.

Each resource is divided into topics which relate directly to the learning elements and performance criteria for each unit.

At the end of each section the learner is provided with:

- a set of true or false questions
- a set of multi choice questions

These questions are self-marking and do not form part of the assessment for the unit. They provide an opportunity to test their understanding of their progress.

The resource is designed for self-paced learning but is also suitable for face to face or workshop delivery.

#### Trainer/ assessor requirements

The trainer/ assessor should provide supplementary information including interpretation of the contents of this resource.

They should initiate discussion about the subject matter and should encourage the learner to contribute their own experiences and interpretations of the material.

The learner should be encouraged by their trainer/ assessor to undertake additional research.

This might include:

- reading
- reflection
- drawing upon their knowledge in practice situations beyond what has been facilitated by the trainer

It is not necessary to work through the guides in the order in which they are written; however this is at the discretion of the trainer/ assessor.

### Assessment workbook

The assessment workbook contains the following sections:

- about this unit
- what is competency based training
- how will my competency be assessed
- the tools that will be used to assess competency including:
  - assessment agreement
  - foundation skills checklist
  - skills recognition (RPL) checklist
  - knowledge questions
  - third party agreement
  - performance tasks
  - completion record

### **Trainer/ assessor requirements**

The trainer/ assessor needs to ensure the learner understands:

- the structure of units of competency
- this specific unit
- how competency-based assessment works
- assessment conditions applicable to this unit
- resources required for assessment
- rules of evidence
- reasonable adjustment to ensure equity in assessment for people with disability or with special needs
- complaints and appeals procedures
- what constitutes competency
- your role as a trainer/ assessor

### Assessment agreement

#### **Purpose**

To ensure that the learner understands the assessment process.

#### **Trainer/ assessor requirements**

The trainer/ assessor needs to ensure the learner understands:

- how and when the assessment will occur
- the tools that will be used to collect evidence
- the assessment conditions that apply to this unit
- adjustments available if special needs apply
- their rights in relation to complaints and appeals
- all work must be their own
- plagiarism is not acceptable

The learner and the trainer/ assessor both need to sign this form.

### Foundation skills checklist

#### **Purpose**

To determine foundation skills as defined for this unit of competency.

#### Trainer/ assessor requirements

Foundation skills are generally defined as:

- LLN Skills
  - reading
  - writing
  - oral communication
  - numeracy
- Employability skills
  - navigate the world of work
  - interact with others
  - get the work done

Different training packages identify foundation skill requirements in a variety of ways.

In some packages foundation skills are described as being explicit in the performance criteria of the unit of competency.

In others specific foundation skills are identified for individual units of competency.

In others all foundation skills are identified separately.

The trainer/ assessor need to identify the foundation skills levels of the learner to determine whether they have the skills to cope with the training, or whether additional support needs to be provided.

The trainer/ assessor should source and use foundation skills assessment methodologies that are suitable for their learning cohort.

On completion of the assessment the trainer/ assessor should record their final comment and mark as satisfactory/ not satisfactory as appropriate.

## Skills recognition assessment

#### **Purpose**

To obtain evidence of existing skills and knowledge through:

- previous training courses
- workplace documents
- skills obtained through unpaid work
- references
- other

#### Trainer/ assessor requirements

The trainer/ assessor needs to determine how they wish to use this section.

Evidence of existing skills may be provided for parts of this unit. This may mean that some of the knowledge questions or performance tasks do not need to be completed.

Where this is done trainer/ assessors should clearly identify and inform the learner what is required.

RTOs may wish to use this section as a Recognition of Prior Learning (RPL) process.

However the trainer/ assessor need to ensure that the evidence provided meets the principles of assessment and rules of evidence.

On completion of the assessment the trainer/ assessor should record their final comment and mark as satisfactory/ not satisfactory as appropriate.

### Knowledge questions

#### **Purpose**

To obtain evidence of the learner's essential knowledge as outlined in the:

- elements and performance criteria for this unit
- knowledge evidence for this unit

The questions address each performance criteria and are designed to elicit responses that provide evidence of the essential knowledge. The questions are also designed to include the specific knowledge requirements that relate to performance criteria.

Where essential knowledge requirements have not been referred to in performance criteria, additional questions are provided.

#### Trainer/ assessor requirements

The trainer/ assessor needs to determine which questions need to be answered to ensure a satisfactory outcome.

The trainer/ assessor should provide clear instructions to the learner as to:

- which questions should be answered
- the manner in which responses should be presented eg, hand written in the space provided, in a word processed document, verbally, on-line
- whether additional questions need to be answered

The questions are designed to be answered in written format. The trainer/ assessor may ask for verbal responses. Where verbal responses are provided the trainer/ assessor needs to clearly note this and ensure that responses are recorded verbatim.

When questions are answered the trainer/ assessor should provide feedback to the learner. Where responses are unsatisfactory the learner should be given the opportunity to provide additional information.

On completion of each answer the trainer/ assessor should record their final comment and mark as satisfactory/ not satisfactory as appropriate.

### Third party evidence collection agreement

#### **Purpose**

To provide third parties with clear instructions about their role.

#### Trainer/ assessor requirements

The performance tasks has been designed to be observed by either a trainer/ assessor or a third party.

This allows for the fact that some tasks may not be directly observable by the trainer/ assessor due to:

- the complexity of the task
- the need for tasks to be repeated or observed over time
- the presence of an observer may compromise workplace safety
- work activities involving issues of confidentiality and privacy

Where a third party is used to observe the tasks the trainer/ assessor must ensure that the third party clearly understands their role and that they are in a position that allows them to regularly and consistently observe the learner's work performance.

They must be informed that:

- they are not required to conduct the assessment
- their feedback is sought as confirmation that the learner has demonstrated the skills covered in the unit to the standard required
- the assessment decision will be made by a qualified assessor

They must also be informed of:

- the tasks to be observed
- the type and the quantity of evidence to be collected and reported
- the number of performances to observe
- the questions to ask to confirm understanding of the tasks
- the time frames and performance standards applicable to the learner's work performance
- the environment in which the tasks should be performed
- how to record their observations

The third party evidence collection agreement should then be signed.

### Performance tasks

#### **Purpose**

To obtain evidence of the learner's ability to:

- perform the tasks outlined in the elements and performance criteria
- perform the specific requirements outlined in the performance evidence

#### The tasks address:

- individual performance criterion
- where appropriate a group of performance criteria or an element of competency

The tasks are also designed to include the specific performance evidence requirements that relate to performance criteria. Where performance evidence requirements have not been included in performance criteria additional tasks are provided.

The tasks are designed to be observable and provide evidence that the learner has the necessary skills. Observations should occur over a period of time. Performance can be observed in an actual workplace or in a simulated environment.

Some units will require that certain tasks are performed a specific number of times.

#### Trainer/ assessor requirements

The trainer/ assessor needs to determine which of the tasks need to be performed to ensure a satisfactory outcome.

The trainer/ assessor should provide clear instructions to the learner as to:

- when the tasks are to be performed
- where the tasks are to be performed
- what they are required to do
- how many times the tasks are to be performed
- who will be observing them
- whether additional tasks need to be answered

Where tasks cannot be easily be observed they can be assessed using role plays and simulations. If performance of particular tasks cannot be observed you might enter into a discussion with the learner or ask them to explain a procedure. In some instances tasks might relate to the production of work products (portfolios/ documents/ outcomes). Although it might not be possible for the trainer/ assessor to observe the total process, the end product of work can provide evidence of performance.

When tasks have been completed the trainer/ assessor should provide feedback to the learner. Where performance is unsatisfactory the learner should be given the opportunity to attempt the task/s again.

Where the tasks have been observed by a third party the trainer/assessor should discuss with the third party what has been observed to ensure that all relevant criteria have been covered and that evidence provided meets the principles of assessment and rules of evidence. This should be recorded as part of the trainer/ assessor

On completion of each task the trainer/ assessor should record their final comment and mark as satisfactory/ not satisfactory as appropriate.

## Completion record

#### **Purpose**

To record the results of work completed in the assessment workbook.

#### **Trainer/ assessor requirements**

The trainer/ assessor needs to ensure that the:

- assessment conditions for this unit were met
- learner answered all questions required to the expected standard
- learner performed all the tasks required to the expected standard
- learner has been provided with comments and feedback regarding any additional assessment requirements

The completion record should be completed and signed by the learner and trainer/ assessor.