



CATAPULT

SITHCCC034

Work effectively in a commercial kitchen

Table of Contents (Extract)

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<https://catapultlearning.com.au/product/SITHCCC034/>

Trainer/assessor guide

SITHCCC034

Work effectively in a commercial kitchen

Welcome to this unit of study

This unit describes the performance outcomes, skills and knowledge required to use a range of cookery skills during service and production periods. The unit integrates key technical and organisational skills covered in individual units and focuses on the way these must be applied in a commercial kitchen.

The unit applies to hospitality and catering operations, including restaurants, educational institutions, health establishments, defence forces, cafeterias, kiosks, cafes, residential caterers, in flight and other transport caterers, and event and function caterers. It applies to individuals who prepare a range of food items using standard recipes, but who may not be fully qualified cooks. Styles of menus may be classical, contemporary or ethnic and may be formal or informal according to organisational requirements.

This unit underpins the more advanced integrated unit: SITHCCC043 Work effectively as a cook, which applies to qualified cooks.

The skills in this qualification must be applied in accordance with Commonwealth and State or Territory legislation, Australian standards and industry codes of practice.

No occupational licensing, certification or specific legislative requirements apply to this unit at the time of publication.

It may be undertaken as:

- » part of a formal qualification nationally recognised through the Australian Qualifications Framework (AQF)
- » a stand alone unit
- » part of a formal skill set

Contents

About this trainer/assessor guide	4
Learning resource.....	5
Topic 1: Organise and prepare for food service or production.....	5
Calculate ingredient quantities according to recipes and specifications.....	5
Follow mise en place list for food preparation and service	8
Follow instructions about menu requirements, workgroup and job roles	11
Follow a work schedule to maximise efficiency, taking into consideration time, resources and the roles and responsibilities of other team members.....	13
Complete food organisation and preparation according to different workgroup, food production and service requirements	17
Check your understanding	23
Topic 2: Cook menu items for food service or production	25
Select and use appropriate commercial equipment to produce menu items in line with manufacturer specifications.....	25
Cook menu items according to menu type and service style, using appropriate cookery methods	31
Work supportively as part of a kitchen team in a manner that promotes cooperation and good relationships.....	44
Follow workplace safety and hygiene procedures according to organisational and legislative requirements.....	46
Maintain cleanliness and tidiness of the work environment	54
Check your understanding	61
Topic 3: Complete end of shift requirements	63
Complete end of shift procedures according to organisational practices	63
Store food items appropriately to minimise food spoilage, contamination and waste, and label according to organisational procedures	65
Participate in post-shift debrief or handover, encouraging, acknowledging and acting on constructive feedback.....	69
Check your understanding	71
Topic 4: Deal effectively with conflict in the kitchen	73
Respect differences in personal values and beliefs, linguistic and cultural differences and their importance in the development of relationships	73
Identify conflict encountered in the workplace	76
Seek assistance from workgroup members when conflicts arise and suggest possible ways of dealing with them as appropriate or refer them to the appropriate person	78
Check your understanding	81
References.....	83
Assessment workbook	85
Unit information	87
What is competency-based assessment?.....	89
How will my competency be assessed?.....	90
Assessment agreement.....	91
Foundation skills checklist.....	92

- Skills recognition** 93
 - Topic 1: Organise and prepare for food service or production 94
 - Topic 2: Cook menu items for food service or production 95
 - Topic 3: Complete end of shift requirements 96
 - Topic 4: Deal effectively with conflict in the kitchen 97
- Knowledge questions** 98
 - Topic 1: Organise and prepare for food service or production 99
 - Topic 2: Cook menu items for food service or production 109
 - Topic 3: Complete end of shift requirements 126
 - Topic 4: Deal effectively with conflict in the kitchen 131
- Project** 137
- Practical assessment** 141
 - Overview 141
 - Instructions for the learner 144
 - Learner agreement 145
 - Instructions for trainer/assessor or third party 146
 - Third party evidence collection agreement 147
 - Practical demonstration 148
 - Simulations 149
- Completion record** 167
- Unit mapping** 168
- Trainer/assessor instructions and requirements** 173

About this trainer/assessor guide

Learning resource

The learning resource is divided into the following topics:

- » Organise and prepare for food service or production
- » Cook menu items for food service or production
- » Complete end of shift requirements
- » Deal effectively with conflict in the kitchen

Each topic provides information to help you gain the skills and knowledge required to perform the work tasks to which they refer. Read the information and practise the skills described. You should also take the opportunity to undertake additional independent research. Your trainer/assessor may also provide supplementary information including interpretation of the contents of this resource.

At the end of each topic is:

- » a set of true or false questions
- » a set of multiple choice questions

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

Assessment workbook

To have this unit recognised as a formal qualification you need to have your skills and knowledge assessed. The assessment workbook provides:

- » information on competency-based assessment
- » instructions on how you will be assessed
- » assessment tools to assess your competence
- » instructions on how to complete the assessment tasks within each assessment tool

To be assessed as competent you need to provide evidence that you have the skills and knowledge to undertake the requirements of this unit. This assessment of competency is made by a qualified trainer/assessor from a registered training organisation. You must complete all the assessments as directed by your trainer/assessor to the required standard. It is not necessary to work through the guide in the order in which it is written. However this is at the discretion of your trainer/assessor.

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