



CATAPULT

SITHFAB016

Provide advice on food

Table of Contents (Extract)

NOTE: This is a sample only. This cover page is not included in Catapult Smallprint's printed books.

This Table of Contents 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/>

Trainer/assessor guide

SITHFAB016

Provide advice on food

Welcome to this unit of study

This unit describes the performance outcomes, skills and knowledge required to provide accurate information and advice on different menu options. It requires the ability to evaluate organisational menu items, provide advice to customers on their menu selection, contribute to menu design, and continuously extend personal product knowledge of food and cuisines.

The unit applies to hospitality organisations that serve food, including hotels, restaurants, cafes, wineries, fine food outlets and clubs.

It applies to food and beverage attendants who operate with some level of independence and under limited supervision to provide advice to others about menu selection.

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: Research information on food.	5
Information sources	5
Check your understanding	11
Topic 2: Advise customers on menu items.	13
Menu options	13
Check your understanding	23
Topic 3: Contribute to menu development.....	25
Menu content	25
Check your understanding	29
Topic 4: Extend and update own food knowledge.....	31
Collecting information.....	31
Check your understanding	35
Assessment workbook.....	37
Unit information	39
What is competency-based assessment?.....	40
How will my competency be assessed?.....	41
Assessment agreement.....	42
Foundation skills checklist.....	43
Skills recognition.....	44
Topic 1: Research information on food	45
Topic 2: Advise customers on menu items	46
Topic 3: Contribute to menu development.....	47
Topic 4: Extend and update own food knowledge	48
Knowledge questions	49
Topic 1: Research information on food	51
Topic 2: Advise customers on menu items	54
Topic 3: Contribute to menu development.....	62
Topic 4: Extend and update own food knowledge	67
Topic 5: Specific knowledge evidence	72
Performance tasks.....	74
Third party evidence collection agreement	75
Topic 1: Research information on food	76
Topic 2: Advise customers on menu items	77
Topic 3: Contribute to menu development.....	79
Topic 4: Extend and update own food knowledge	80
Completion record.....	81
Unit mapping.....	82
Trainer/ assessor user instructions.....	86

About this trainer/assessor guide

Learning resource

The learning resource is divided into the following topics:

- » Research information on food
- » Advise customers on menu items
- » Contribute to menu development
- » Extend and update own food knowledge

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.

Disclaimer

Information contained in this resource is drawn from sources believed to be reliable. The firm, its employees, agents and contractors do not warrant the correctness of the sources used and accept no responsibility to any person for any errors or omissions or for any loss or damage howsoever caused from the use of this resource.
