

# SITHFAB017

Provide advice on food and beverage matching

# **Table of Contents (Extract)**

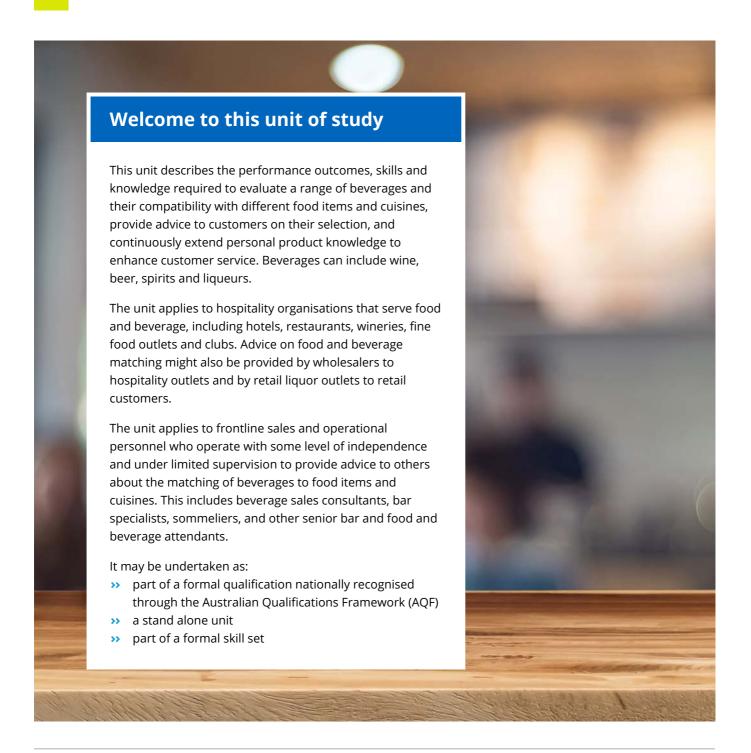
NOTE: This is a sample only. This cover page is not included in Catapult Smallprint's printed books.

This Table of Contents extract is taken from Catapult Smallprint's full hardcopy Trainer/Assessor Guide for the unit SITHFAB017.

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/SITHFAB017/

# Trainer/assessor guide SITHFAB017 Provide advice on food and beverage matching



## Contents

About this trainer/assessor guide	4
Learning resource	5
Topic 1: Evaluate foods and beverages	5
Australian and imported wines	5
Beers, spirits and liqueurs	8
How cooking affects pairing	13
How food features affect interactions	15
How production affect compatibility	19
Check your understanding	21
Topic 2: Provide advice on food and beverage compatibility	23
Select food and beverage items	23
Business considerations	28
Adapt advice for particular requirements	32
Check your understanding	33
Topic 3: Extend and update own knowledge of food and beverage compatibility	35
Access information on trends	35
Identify customer trends	38
Provide input into matching	41
Check your understanding	45
References	47
Assessment workbook	49
Unit information	51
What is competency-based assessment?	52
How will my competency be assessed?	
Assessment agreement	54
Foundation skills checklist	55
Skills recognition	56
Topic 1: Evaluate foods and beverages	
Topic 2: Provide advice on food and beverage compatibility	
Topic 3: Extend and update own knowledge of food and beverage compatibility	
Knowledge questions	60
Topic 1: Evaluate foods and beverages	62
Topic 2: Provide advice on food and beverage compatibility	68
Topic 3: Extend and update own knowledge of food and beverage compatibility	73
Topic 4: Specific knowledge evidence	79
Performance tasks	
Third party evidence collection agreement	
Topic 1: Evaluate foods and beverages	
Topic 2: Provide advice on food and beverage compatibility	
Topic 3: Extend and update own knowledge of food and beverage compatibility	

Completion record	87
Unit mapping and assessment checklist	88
Trainer/ assessor user instructions	92



## About this trainer/assessor guide

### **Learning resource**

The learning resource is divided into the following topics:

- >> Evaluate foods and beverages
- >> Provide advice on food and beverage compatibility
- >> Extend and update own knowledge of food and beverage compatibility

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.