CATAPULT

SITHKOP005

Coordinate cooking operations

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 SITHKOP005.

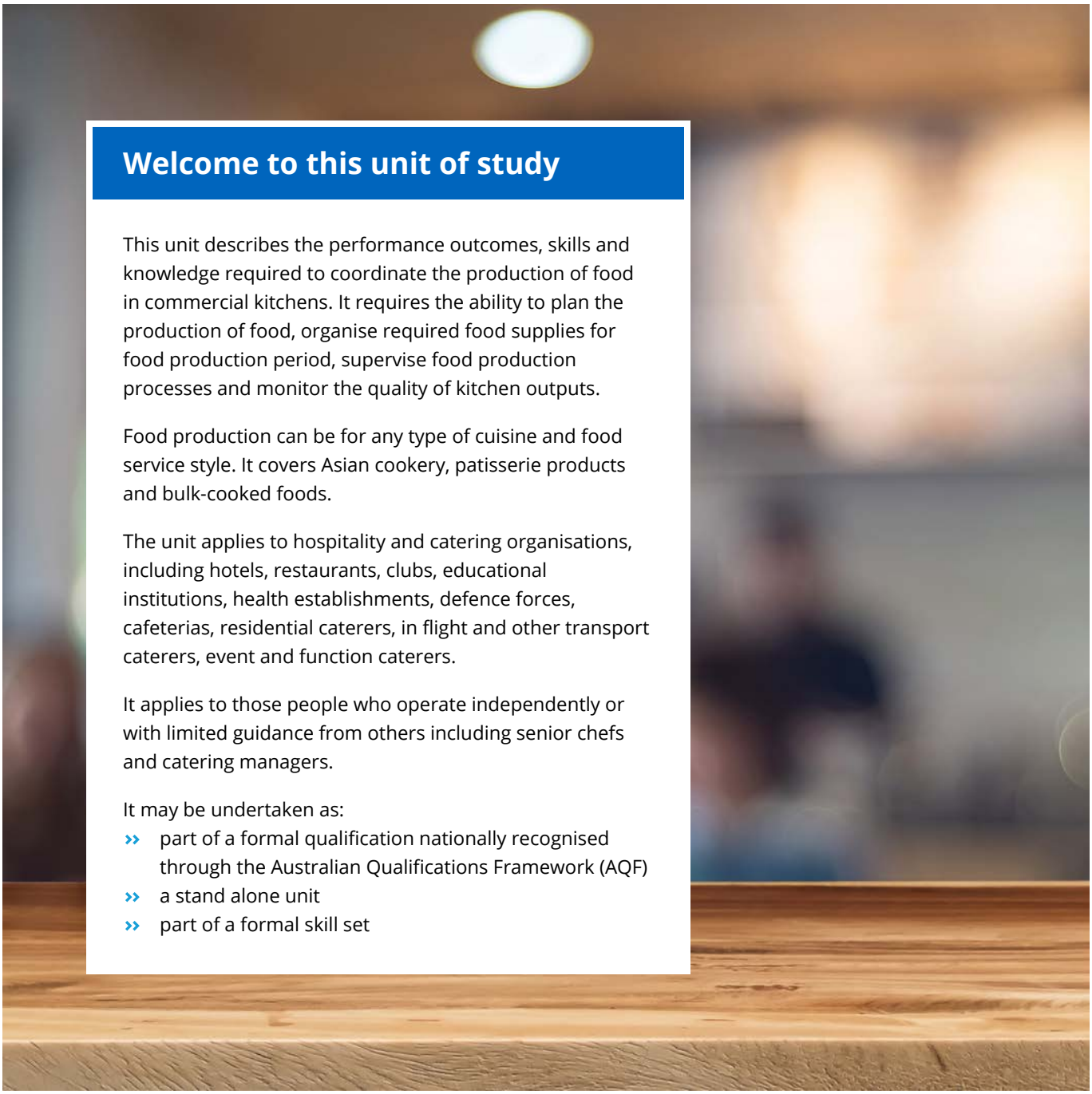
For more information, including using our enhanced online version of this unit in Catapult LMS, or to purchase the Learner or Trainer printed books, please see this unit on our website by clicking this link:

https://catapultlearning.com.au/product/SITHKOP005/

© Catapult Smallprint Pty Ltd

Trainer/assessor guide

SITHKOP005
Coordinate cooking operations



Welcome to this unit of study

This unit describes the performance outcomes, skills and knowledge required to coordinate the production of food in commercial kitchens. It requires the ability to plan the production of food, organise required food supplies for food production period, supervise food production processes and monitor the quality of kitchen outputs.

Food production can be for any type of cuisine and food service style. It covers Asian cookery, patisserie products and bulk-cooked foods.

The unit applies to hospitality and catering organisations, including hotels, restaurants, clubs, educational institutions, health establishments, defence forces, cafeterias, residential caterers, in flight and other transport caterers, event and function caterers.

It applies to those people who operate independently or with limited guidance from others including senior chefs and catering managers.

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

© smallprint owns all copyright on its products as detailed in the Copyright Act 1968.
It does not issue licenses for reproduction of this material.

Contents

About this trainer/assessor guide **4**

Learning resource **5**

Topic 1: Plan food production requirements. 5

Food production requirements 5

Food production processes 12

Select food production system 17

Select recipes 22

Work flow schedule 25

Food preparation lists 31

Check your understanding 35

Topic 2: Organise availability of supplies for food production period. 37

Calculate supplies for production period 37

Check quantity of stock 41

Purchase stock 43

Check your understanding 47

Topic 3: Coordinate kitchen operations. 49

Supervise food production 49

Maximise teamwork and efficiency 55

Minimise delays 57

Check your understanding 59

Topic 4: Monitor the quality of kitchen outputs. 61

Monitor kitchen work processes 61

Check items match recipes and maintain a consistent quality 66

Adjust food items and conduct a final check 71

Supervise storage of food 75

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: Plan food production requirements 94

Topic 2: Organise availability of supplies for food production period 95

Topic 3: Coordinate kitchen operations 96

Topic 4: Monitor the quality of kitchen outputs 97

© smallprint V5 Jul 2019

Knowledge questions **98**
Topic 1: Plan food production requirements 99
Topic 2: Organise availability of supplies for food production period 110
Topic 3: Coordinate kitchen operations 114
Topic 4: Monitor the quality of kitchen outputs 119
Performance tasks **129**
Third party evidence collection agreement 130
Topic 1: Plan food production requirements 131
Topic 2: Organise availability of supplies for food production period 132
Topic 3: Coordinate kitchen operations 134
Topic 4: Monitor the quality of kitchen outputs 135
Completion record **136**
Unit mapping and assessment checklist **137**
Trainer/ assessor user instructions **141**

© smallprint V5 Jul 2019

About this trainer/assessor guide

Learning resource

The learning resource is divided into the following topics:

- Plan food production requirements
- Organise availability of supplies for food production period
- Coordinate kitchen operations
- Monitor the quality of kitchen outputs

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.

© smallprint V5 Jul 2019