

Assessment Tool Mapping Document

SITHCCC021A – Handle & Serve Cheese

| Performance Criteria | | Location |
|---|---|----------------|
| Select suppliers and purchase cheese | | |
| 1.1 | Identify different categories and types of available cheeses. | Assessment 1 |
| 1.2 | Select suppliers with regard to type, quality and price. | Assessment 1 |
| 1.3 | Minimise wastage through appropriate purchase and storage techniques. | Assessment 2 |
| Prepare cheese for service | | |
| 2.1 | Bring cheeses to room temperature before serving. | Assessment 2 |
| 2.2 | Identify optimum condition for serving particular cheeses and serve appropriately. | Assessment 2 |
| 2.3 | Prepare appropriate garnishes and accompaniments according to enterprise standards. | Assessment 2 |
| Present cheese | | |
| 3.1 | Present cheese attractively according to required context. | Assessment 2 |
| 3.2 | Decorate and present cheese appropriately using suitable garnishes. | Assessment 2 |
| 3.3 | Use cheese leftovers productively. | Assessment 2 |
| Implement safe and hygienic practices for cheese | | |
| 4.1 | Identify potential hygiene issues, including spoilage and cross-contamination, and take appropriate preventative measures to eliminate risks. | Assessment 2 |
| 4.2 | Use knives and equipment to prepare and serve cheeses safely. | Assessment 2 |
| 4.3 | Store cheeses in suitable conditions and at the correct temperature to minimise spoilage and contamination. | Assessment 2+3 |

| Required Skills | Location |
|--|--------------|
| ability to identify cheeses and to store, handle and serve cheese efficiently | Assessment 2 |
| presentation skills and selection of appropriate garnishes and accompaniments for cheese | Assessment 2 |
| safe work practices with regard to using knives and to lifting | Assessment 2 |
| problem-solving skills to deal with breakdowns in systems or equipment | Assessment 2 |
| literacy skills to research cheese types and determine availability | Assessment 1 |
| numeracy skills to calculate quantities of cheeses and accompaniments required for a given number of guests. | Assessment 2 |

| Required Knowledge | Location |
|--|---|
| commodity knowledge of varieties of cheeses, including: <ul style="list-style-type: none"> • classification and characteristics • manufacturing methods, place of origin, and historical and cultural aspects • uses of various cheeses • appropriate garnishes and accompaniments for cheese • optimum conditions for serving cheese, including degree of ripeness and temperature | Assessment 3 - Q1-3 Assessment 3 - Q4-9 Assessment 3 - Q3 Assessment 3 - Q10 Assessment 3 - Q11 |
| nutritional knowledge, in particular the food value and composition of cheese | Assessment 3 - Q16, 17 |
| culinary terms related to different cheeses commonly used in the industry | Assessment 3 - Q15 |
| hygiene requirements relating to possible bacterial spoilage in the preparation, storage and service of cheese | Assessment 3 - Q12, 20 |

| Range statement requirements | Location |
|--|----------|
| <ul style="list-style-type: none"> • No mandatory range statement requirements – | |

| Critical Aspects of Evidence | Location |
|--|------------------------------|
| a detailed knowledge and understanding of the different classifications and characteristics of cheeses | Assessment 3 |
| presentation of cheeses, including suitable garnishes and accompaniments | Assessment 2 – Dish 1-5 |
| safe storage and handling of cheese. | Assessment 3 – especially Q3 |

| Assessment must ensure | Location |
|---|-----------------------|
| access to a range of cheeses of varying types | To be provided by RTO |
| demonstration of skills in a suitable food preparation area with appropriate equipment and service-ware, as defined in the Assessment Guidelines. | To be provided by RTO |