

## Assessment Evaluation Tool

<b>Unit Code &amp; Unit Name</b>	SITHCCC005 Prepare dishes using basic methods of cookery	
<b>Assessment Type</b>	Question Answers & Practical observation	
<b>Assessment Name</b>	AT 2	
<b>Student's name &amp; ID</b>		
<b>Is Student able to demonstrate the following: Performance Evidence [1,2,3,4]</b>	<b>Yes</b>	<b>No</b>
(1) Follow standard recipes for dishes that demonstrate use of each of the following major food types: <ul style="list-style-type: none"> <li>• dairy products</li> <li>• dry goods</li> <li>• frozen goods</li> <li>• fruit</li> <li>• meat</li> <li>• poultry</li> <li>• seafood</li> <li>• vegetables</li> </ul>		
(2) Demonstrate food safety practices for handling and storing each of the major food types		
(3) Use each of the following cookery methods and complete mise en place activities when preparing the above dishes: <ul style="list-style-type: none"> <li>• baking</li> <li>• blanching</li> <li>• boiling</li> <li>• braising</li> <li>• deep-frying</li> <li>• grilling</li> <li>• poaching</li> <li>• roasting</li> <li>• shallow frying (pan-fry, sauté or stir-fry)</li> <li>• steaming</li> <li>• stewing</li> <li>• microwaving</li> </ul>		
(4) Prepare the above dishes for at least six different customers: <ul style="list-style-type: none"> <li>• within commercial time constraints and deadlines</li> <li>• reflecting required quantities to be produced</li> <li>• demonstrating portion control procedures</li> <li>• Responding to special customer requests and dietary requirements.</li> </ul>		
<b>Is Student able to demonstrate the following: Performance Criteria [1.1, 1.2, 1.3, 1.4, 2.1, 2.2, 2.3, 3.1, 3.2, 3.3, 4.1, 4.2, 4.3, 4.4, 5.1, 5.2, 5.3]</b>	<b>Yes</b>	<b>No</b>
(1.1) Confirm food production requirements from food preparation list and standard recipes.		
(1.2) Calculate ingredient amounts according to requirements.		
(1.3) Identify and select ingredients from stores according to recipe, quality, freshness and stock rotation requirements.		
(1.4) Check perishable supplies for spoilage or contamination prior to preparation.		
(2.1) Select type and size of equipment suitable to requirements.		

(2.2) Safely assemble and ensure cleanliness of equipment before use.		
(2.3) Use equipment safely and hygienically according to manufacturer instructions.		
(3.1) Weigh and measure ingredients and create portions according to recipe.		
(3.2) Prepare, cut and portion ingredients according to recipe and cooking style.		
(3.3) Minimise waste to maximise profitability of food items prepared.		
(4.1) Select and use cookery methods for dishes following standard recipes.		
(4.2) Complete cooking process in a logical, planned and safe manner.		
(4.3) Identify problems with the cooking process and take corrective action.		
(4.4) Work cooperatively with colleagues to ensure timely preparation of dishes.		
(5.1) Present dishes on appropriate service-ware.		
(5.2) Add garnishes and accompaniments according to standard recipes.		
(5.3) Clean work area and dispose of or store surplus and re-usable by-products according to organisational procedures, environmental considerations, and cost-reduction initiatives.		
<b>Is Student able to demonstrate the following: Knowledge Evidence [1, 2, 3, 4, 5, 6]</b>	<b>Yes</b>	<b>No</b>
(1) Major food types and their characteristics: <ul style="list-style-type: none"> <li>• dairy products</li> <li>• dry goods</li> <li>• frozen goods</li> <li>• fruit</li> <li>• general food items: <ul style="list-style-type: none"> <li>▪ batters</li> <li>▪ coatings</li> <li>▪ condiments and flavourings</li> <li>▪ garnishes</li> <li>▪ oils</li> <li>▪ sauces</li> </ul> </li> <li>• meat</li> <li>• poultry</li> <li>• seafood</li> <li>• vegetables</li> </ul>		
(2) How the major food types are used in different dishes and the effects on them of the different cookery methods listed in the performance evidence		
(3) Meaning and role of mise en place in the process of preparing, cooking and presenting food		
(4) Essential culinary terms in, and key principles and practices of, the cookery methods described in the performance evidence		
(5) Contents of stock date codes and rotation labels		
(6) Safe operational practices using essential functions and features of equipment used in the above cookery methods.		
<b>Assessor name:</b>		<b>Assessment date:</b>
<b>Assessor signature:</b>		