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|---|---|--------------------------|
| <b>UNIT TITLE:</b> SELECT CATERING SYSTEMS  |   | <b>NOMINAL HOURS:</b> 35 |
| <b>UNIT NUMBER:</b> D1.HCA.CL3.07   |   |                          |
| <b>UNIT DESCRIPTOR:</b> This unit deals with skills and knowledge required by cooks and chefs, in a supervisor or manager position, to evaluate and select catering systems for the requirements of commercial food production environments   |   |                          |
| <b>ELEMENTS AND PERFORMANCE CRITERIA</b>  | <b>UNIT VARIABLE AND ASSESSMENT GUIDE</b>   |                          |
| <p><b>Element 1: Establish enterprise requirements for a catering system</b></p> <p>1.1 <i>Research</i> catering requirements the enterprise requires</p> <p>1.2 Identify the enterprises <i>constraints</i> in selecting a system</p> <p><b>Element 2: Evaluate catering systems</b></p> <p>2.1 Identify a range of alternative <i>catering systems</i></p> <p>2.2 <i>Evaluate</i> agreed enterprise requirements against systems</p> <p><b>Element 3: Recommend a catering system</b></p> <p>3.1 Consider the advantages and disadvantages of systems in making <i>recommendation</i></p> | <p><b>Unit Variables</b></p> <p>The Unit Variables provide advice to interpret the scope and context of this unit of competence, allowing for differences between enterprises and workplaces. It relates to the unit as a whole and facilitates holistic assessment.</p> <p>This unit applies to all industry sectors that evaluate and select catering systems within the labour divisions of the hotel and travel industries and may include:</p> <p>1. Food Production</p> <p><i>Research</i> may be related to:</p> <ul style="list-style-type: none"> <li>• Type of menu</li> <li>• Production volume</li> <li>• Service areas</li> <li>• Local authorities.</li> </ul> <p><i>Constraints</i> may be related to:</p> <ul style="list-style-type: none"> <li>• Financial</li> <li>• Staff</li> <li>• Establishment size.</li> </ul> |                          |

*Catering systems* may include:

- Conventional
- Cook, chill, freeze
- Central kitchen
- Satellite kitchen
- Re-thermalisation.

*Evaluate* may relate to:

- Food production
- System process
- Staff, number, training
- Installation, space
- Maintenance.

*Recommendation* may include:

- Organisational changes
- Costs, including purchase, installation, labour
- Quality control
- Accessibility
- Productivity.

**Assessment Guide**

The following skills and knowledge must be assessed as part of this unit:

- Ability to select appropriate catering systems for enterprise
- Ability to demonstrate research of costing and recommendations

- Ability to demonstrate evaluation of usage and productivity
- Overview of the relevant legislation in relation to food handling, food storage, chemical storage and general premises food safety.

#### **Linkages To Other Units**

- Comply with workplace hygiene procedures
- Implement occupational health and safety procedures
- Prepare and store food
- Work effectively with colleagues and customers
- Maintain strategies for safe food storage
- Present and display food products
- Apply basic techniques of commercial cookery.

#### **Critical Aspects of Assessment**

Evidence of the following is essential:

- knowledge of catering systems and constraints for an enterprise in selecting a system
- demonstrated ability to research the catering system requirements for a given enterprise
- present the enterprise with a range of options, such as:
  - Highlighting the advantages and disadvantages of each system
  - Make a recommendation based on the research.

#### **Context of Assessment**

This unit may be assessed on or off the job

- Access to a range of catering systems
- Commercial food preparation area with relevant equipment

- Demonstration of skills on more than one occasion
- Assessment should include practical demonstration either in the workplace or through a simulation activity, supported by a range of methods to assess underpinning knowledge
- Assessment must relate to the individuals work area or area of responsibility.

**Resource Implications**

Training and assessment must include access to a range of information and/or actual catering systems; and access to workplace standards, procedures, policies, guidelines, tools and equipment.

**Assessment Methods**

The following methods may be used to assess competency for this unit:

- Observation of practical candidate performance
- Oral and written questions
- Third party reports completed by a supervisor
- Project and assignment work.

**Key Competencies in this Unit**

*Level 1 = competence to undertake tasks effectively*

*Level 2 = competence to manage tasks*

*Level 3 = competence to use concepts for evaluating*

| <b>Key Competencies</b>                          | <b>Level</b> | <b>Examples</b>   |
|--|--------------|---|
| Collecting, organising and analysing information | 3            | Obtain details and requirements of catering systems; present information that compares systems against criteria |
| Communicating ideas and information              | 3            | Advise client of options and make recommendations on systems  |

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|--|---|---|---|
|  | Planning and organising activities      | 3 | Develop new and revised systems and procedures to accommodate individual needs        |
|  | Working with others and in teams        | 2 | Liaise with management and others to identify requirements for new or revised systems |
|  | Using mathematical ideas and techniques | 2 | Record data   |
|  | Solving problems                        | 2 | Resolve event issues as they arise  |
|  | Using technology                        | 2 | Use project management and planning software  |