

# Hospitality Kitchen Operations

# Cluster D

# Assessment Task

## *Quality Café Meals*



### Units of Competency:

SITHCCC006: Prepare appetisers and salads

SITXINV002: Maintain the quality of perishable items

**Student Name:** \_\_\_\_\_

**Date of Issue:** 30/11/17

**Due Date:** 14/12/17

Ultimo RTO 90072  
**STUDENT ASSESSMENT TASK**

Name of VET Course	Hospitality – Kitchen Operations
Qualification Code and Name	SIT20416 Certificate II in Kitchen Operations
Assessor Name(s):	<b>MR. G. REYNOLDS</b> <a href="mailto:gordon.reynolds3@det.nsw.edu.au">gordon.reynolds3@det.nsw.edu.au</a>
Name of Task	Cluster D: Quality Café Meals

Units of Competency Assessed	SITHCCC006: Prepare appetisers and salads SITXINV002: Maintain the quality of perishable items
Pre-requisite units	SITXFSA001 Use hygienic practices for food safety
Assessment Conditions	Skills must be demonstrated in an operational commercial kitchen that makes use of perishable food and beverage supplies. This can be: <ul style="list-style-type: none"> <li>an industry workplace</li> <li>a simulated industry environment, such as a training kitchen or food and beverage outlet serving customers.</li> </ul>
Resources Required for Assessment	Class notes, Textbooks, Internet sites

Assessors must satisfy the Standards for Registered Training Organisations' requirements for assessors; and have worked in industry for at least three years where they have applied the skills and knowledge of this unit of competency.

Students must complete knowledge and skills development activities which prepare for and may contribute to assessment of competence.

Assessment method	Units of Competency	Duration [e.g. 1 lesson, 1 week]	Due date
Part A: Written Task	SITXINV002: Maintain the quality of perishable items	Maximum 2 weeks, own time	Insert date
Part B: Written Task	SITHCCC006: Produce appetisers and salads	Maximum 2 weeks, own time	
Part C: Observation of Practical Work	SITHCCC006: Produce appetisers and salads SITXINV002: Maintain the quality of perishable items	As an event such as café, function to reflect industry deadlines and customer ratios.	

The completed cluster assessment task is to be submitted To the assessor (teacher), by 14/12/17:

- in class / before roll call on the due date
- online through the school moodle

Foundation Skills incorporating language, literacy, numeracy and employment skills required for competent performance are embedded in the units of competency.

**Additional Requirements:**

**STUDENT ACKNOWLEDGEMENT** (To be completed before student is assessed)

- ☐ I understand the requirements of the assessment task and assessment methods.
- ☐ I understand what is being assessed and can perform the tasks described in this assessment.
- ☐ I have been provided with information about RPL, Credit Transfer and Assessment Appeals.
- ☐ I have notified the assessor of any special needs to be considered during this assessment.
- ☐ I declare the work submitted is my own and has not been copied from another person or source.

Student's Signature: .....Name ..... Date: .....

## Part A: Written Task (Maintain the quality of perishable items)

- **Part A** – To successfully complete this assessment and demonstrate your knowledge, you must attempt and complete **ALL** questions satisfactorily.
- This section is to be completed in your own time (maximum 2 weeks).
- You may use your class notes, textbook and learning resources (eg. Didasko, Futura)
- Your assessor will inform you of the due date for this section of the assessment task (page 2).
- Answer questions 1 – 8 in the space provided.

1. What is the purpose of each the following on food labels:

Use By Date	Best Before Date	Storage Conditions

2. What contents are required in stock date codes and stock rotation labels? How would you use this information for FIFO?

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3. Identify TWO types of wastage in a commercial catering organisation and reasons to avoid it.

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4. Describe a correct and environmentally sound disposal method for kitchen waste and hazardous substances eg rinsing chemical solution for commercial dishwasher.

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- 5.
- i) List TWO reasons a food business must protect food from contamination.

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- ii) Refer to the Australia New Zealand Food Standards Code complete the following definitions:

Word	Definition
<b>potentially hazardous foods</b>	
<b>contamination</b>	
<b>contaminant</b>	

- iii) In the following table - Identify THREE potential types of contamination, give ONE example for each and a method used for rejecting contaminated food.

Identify type of contamination	Example/Method for rejecting contaminated food

- iv) What action would you take if food in the dry store has signs of pest activity. For example, droppings, eggs, webs, feathers, rot or damaged packaging.

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- v) Describe how you would safely store the following items likely to be the source of contamination:

Item to be stored	Method of Storage
Chemicals	
Clothing or soiled linen – table cloths, napkins	
Personal belongings	

- vi) Complete the following table using listed items below as a guide to identify indicators of spoilage and contamination of perishable supplies and indicators of quality of perishable items:

- degradation of flavour, aroma, colour and texture • currency of best by or use by dates • enzymic browning • odour • drying and hardening • crystallisation • infestation of animal and pest waste • mould • exposed packaged food through damaged packaging • freshness • size • weight

Indicators of spoilage and contamination of perishable supplies	Indicators of quality of perishable items

**Food needs to be stored under environmental conditions that will not adversely affect its suitability or safety.**

6. Simulated activity: Conduct temperature checks on the following delivered goods:

Food Item	Temperature Check 1	Temperature Check 2	Allowable tolerance (temperature)	Within Allowable tolerance? Y/N	Action taken if not within allowable tolerance?
Cold or chilled foods					
Frozen foods					
Raw foods					
Reheated foods or ingredients					

7. Identify the following statements as either true or false.

Statement	T or F
Heat will encourage microbial growth and may also damage food.	
Humid conditions may encourage mould growth and could also damage food packaging	
Potatoes need to be protected from direct light to delay the production of glycoalkaloids.	
Potentially hazardous food must be stored at a temperature below 5°C or above 60°C	
It is acceptable to receive frozen food that partially thawed.	
It is not an offence to sell food that is damaged, deteriorated or has perished.	
Food should be stored in food-grade containers and covered if there is any likelihood of contamination.	
Containers that may be placed on food contact surfaces should be stored off the floor on shelves.	

## Part B: Written Task (Appetisers and Salads)

**Part B** – To successfully complete this assessment and demonstrate your knowledge, you must attempt and complete **ALL** questions satisfactorily.

- This section is to be completed in your own time (maximum 2 weeks).
- You may use your class notes, textbook and learning resources (eg. Didasko, Futura)
- Your assessor will inform you of the due date for this section of the assessment task (page 2).
- Answer questions 1 – 11 in the space provided.

1. Describe suitable environmental conditions **ensuring food safety** and **optimising shelf life** when storing each of the completed dishes listed below when service will be in 2 hours time:

Nicoise Salad

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Fruit Salad

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Spiced cherry tomato and avocado canapés

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2. List **THREE** quality checks you should make when selecting lettuces and other leafy greens for appetisers or salads:

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3. Dressings are used in salads to:

- a) Use up left over salad ingredients
- b) Allow all the flavours of the salad ingredients to blend together
- c) Distinguish the type of salad you have created
- d) Add flavour, moisten ingredients and allow the ingredients to blend together.

4. A vinaigrette is a mixture of:

- a) One part vinegar and two parts balsamic vinegar
- b) Three parts oil to one part vinegar
- c) One part vinegar and two parts ghee
- d) Two parts vinegar to one part oil



5. When cutting cabbage, which precision cut would be used to create a traditional coleslaw?
  - a) Chiffonnade
  - b) Macedoine
  - c) Brunoise
  - d) Julienne
  
6. What adjustments to presentation might you need to make after visually evaluating a dish before service?
  - a) Modify ingredients to adjust the flavour and texture of the dish
  - b) Increase portion sizes if the dish looks too small
  - c) Clean up drips and spills. Change dips or sauces if they are incorrect.
  - d) Make sure any special dietary requests have been met.
  
7. A tossed garden salad should be dressed
  - a) The night before service
  - b) Just prior to service
  - c) At the table by the guest
  - d) Two to three hours before service
  
8. Tapas originates from the Mediterranean and include:
  - a) Prawn fritters, Spanish-style kebabs and tomato and anchovy toasts
  - b) Scones, jam and cream and pork pies
  - c) Dim Sims, asparagus in bread and curry puffs
  - d) Sauerkraut, rice paper rolls and pumpernickel
  
9. What must be considered when garnishing cold canapés?
  - a) Canapés are relatively small so the garnish must be in proportion to the item.
  - b) Canapés must catch the customer's eye, so a brightly coloured garnish is required.
  - c) When producing large numbers of the same canapé, use different garnishes for variety.
  - d) Fruit garnishes will deteriorate quickly, making the base of the canapé soggy.
  
10. Complete the table to work out how many egg yolks would be required to make 1 litre mayonnaise if the recipe lists the following quantities?

Ingredients	250ml	1 litre
egg	1	
oil	250ml	
Dijon mustard	½ tsp	
white wine vinegar	1T	
lemon	1/4	
salt	pinch	

Answer: .....

11. What is the correct storage location and environmental conditions for the following food types?

Identify the following:

- Food type
- Environmental storage Conditions
- Indicator of spoilage and/or contamination
- Quality Indicators

Food Type	Perishable supply	Location stored (eg dry store, cool room etc)	Environmental Storage Conditions (including humidity, ventilation, sanitary cleanliness and temperature)	Indicator of spoilage and/or contamination (potential deficiencies) and HOW to dispose of when contaminated	Quality Indicators
Dairy products	Natural yoghurt	Cool room	Refrigerated between 1-4°C Shelf life varies depending on item. Always check use by dates on packaging.	Stock is stored in dangerous temperature zone (eg temperature check of delivery truck) Distinct 'off' smell Use by date has been passed Packaging damaged	White, creamy texture, glossy, mild smell
Beverages					
Frozen goods					
Fruit					
Meat					
Poultry					
Seafood					
Vegetables					

## Part C: Observation of Practical Work

**Part C** – To successfully complete this assessment and demonstrate your demonstrated knowledge and practical skills, you must attempt and complete ALL questions satisfactorily.

- Your assessor will inform you of the date/s for your practical assessment.
- Work flow must be prepared for ALL recipes
- Complete HACCP table for Chicken Caesar Salad.
- Students must prepare ALL recipes provided (**including additional appetisers chosen by teacher**) in a commercial setting – this may be a café, or event (or simulated event) with minimum 6 different customers. (NOTE: each student must prepare and serve each dish, however each dish doesn't have to be prepared for SIX customers – the key is that it is served in a commercial setting)

### NOTE TO TEACHERS

- Student observation checklists MUST be completed and signed by assessor with result (S/MER) identified in the Practical Observation Checklist found in the EAG.
- The ingredients for the following recipes will need to be calculated to reflect the required quantities to be produced depending on number of customers (minimum SIX customers for service period to reflect commercial constraints and deadlines).

## Practical Assessment Task Recipes

Follow standard recipes to prepare EACH of the following appetisers and salads:

- **appetisers:**
  - **antipasto**
  - **canapés**
  - **hors d'oeuvres**
  - **tapas**
- **salads:**
  - **classical**
  - **modern**
  - **cold**
  - **warm**
  - **fruit**

## Recipes

### Salads:

Chicken Caesar Salad (classical salad)  
Deconstructed Salad Bowl (Modern Salad)  
Nicoise Salad (cold salad)  
Bean and Roast Vegetable Salad (Warm Salad)  
Fruit Salad  
Spiced cherry tomato and avocado (canapes)

**Appetisers:** *NOTE: schools to select OWN recipes for antipasto, canapés, hors d'oeuvres and tapas for service period/function/cafe but MUST include canape recipe provided above.*

**Directions to students:**

1. Students are to work as a team, however each student must demonstrate skills and knowledge of EACH recipe.
2. The time allowed for the practical examination is specified on the assessment task cover sheet under “duration”. Students are expected to start the practical examination in full uniform at the scheduled time. There will not be time allocated to change into your uniform.
3. Each student requires a fully equipped tool kit.
4. WHS and personal and environmental hygiene principles should be followed
5. Student will need to select ingredients provided for spoilage or contamination prior to preparation.
6. Select correct type and size of equipment suitable to requirements and safely assemble and ensure cleanliness of equipment before use.
7. Your teacher will provide instructions about any additional requirements (including serving requirements and equipment) at the start/prior to the assessment task.
8. Students are expected to organise all mise en place to prepare the menu item according to the recipe provided. No other recipe can be substituted. This should include organisation of all equipment and collection of ingredients at the start of the assessment task.
9. Ensure that workflow plans are visible during the practical examination and that they are implemented.
10. The assessor will observe and ask questions during the practical examination. Written feedback will be provided to students at a later date.
11. If you have any questions regarding the practical examination, ask your teacher (NOT other students).
12. Cleaning procedures are to be followed during and at the conclusion of the practical examination/function. You must not leave the kitchen/food preparation area until your teacher has checked that it is clean.
13. Prior to the assessment task, you will be required to submit:
  - ☐ HACCP
  - ☐ Workflow plan
14. Following the assessment task
  - ☐ Completed observation checklist for every recipe signed by assessor

## Workflow Plan

1. Prepare a workflow plan using the template provided (This should be submitted 2 weeks prior to the practical examination for your teacher to check.)
  - Read through the recipe/s then prepare a detailed list of tasks considering food safety practices for handling different food types.
  - Include appropriate cleaning and storage techniques to minimise the risk of food contamination.
  - The time listed can either be the time of day, or the estimated time it will take you to complete the task (in minutes).
  - List all ingredients that you will use including quantities.
  - List each ingredient only once at the task/step that you will use it.
  - Prepare a detailed list of all equipment you will need and record it on the work flow plan beside the task and ingredients that are relevant.
  - Include items from the observation criteria in your plan.

### Workflow Plan

Name of Menu Item: \_\_\_\_\_

Date: \_\_\_\_\_

TIME	TASK	INGREDIENTS/TEMPERATURES*/STORAGE	UTENSILS/EQUIPMENT
<i>*Food storage/holding temperatures to prevent microbial contamination should be used at the critical control points indicated</i>			



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*NB Students can copy additional pages as require*

Date: \_\_\_\_\_

SIT20416 Certificate II in Kitchen Operations 2017 – 2018 Cluster D Quality Café Meals / SITHCCC006 Prepare appetisers and salads / SITXINV002 Maintain the quality of perishable items. Implementation 2017 Page 15 of 28

Date: \_\_\_\_\_

SIT20416 Certificate II in Kitchen Operations 2017 – 2018 Cluster D Quality Café Meals / SITHCCC006 Prepare appetisers and salads / SITXINV002 Maintain the quality of perishable items. Implementation 2017 Page 16 of 28





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Date: \_\_\_\_\_

SIT20416 Certificate II in Kitchen Operations 2017 – 2018 Cluster D Quality Café Meals / SITHCCC006 Prepare appetisers and salads / SITXINV002 Maintain the quality of perishable items. Implementation 2017 Page 18 of 28

Complete the following HACCP Audit Table for Chicken Caesar Salad Audit Table for the recipe Chicken Caesar Salad. (fill in the blanks)

OPERATION	CONTAMINATION HAZARDS	CONTROL MEASURES	CCP	CRITICAL LIMIT	MONITORING	CORRECTIVE ACTION	RECORDS
<b>Purchase/ Receipt of goods</b>	<i>Micro-organisms on raw food Foods obtained from unsafe sources</i>	<i>Temperature Supplier Quality Assurance Program</i>	<i>CP</i>		<i>What: Chilled foods How: Thermometer Where: Food surface When: Each delivery Who: Food service assistant</i>	<i>Reject food if outside safe limits Notify supervisor</i>	<i>Receiving Chart</i>
<b>Food Storage</b>	<i>Microbial growth in food Cross contamination Physical e.g. Break in package</i>	<i>Temperature Cover product Follow cleaning program</i>	<i>CP</i>	<i>Store at below 5°C No uncovered product As required by cleaning program</i>	<i>What: Chilled foods How: Thermometer Where: refrigerator When: twice daily Who: food service assistant</i>		<i>Cool Room Check list</i>
<b>Hot-Holding and Food Service</b>	<i>Bacterial growth</i>		<i>CCP</i>	<i>Hold at above 60°C Hygiene as per policy Cleaning as per policy</i>	<i>What: product How: thermometer/visual Where: core of product (temp) When: personal hygiene and Who: service staff</i>	<i>Remove from service and reheat to 75°C for 15 seconds Check equipment</i>	<i>Hot holding check sheet</i>



## CHICKEN CAESAR SALAD Classical salad

(serves 1)

### CAESAR SALAD

Oil for frying  
 40 g butter / ghee  
 1 rasher bacon (frozen, needs to thawed)  
 ½ chicken breast fillet (frozen, needs to be thawed)  
 4 leaves Cos lettuce  
 1 tablespoon grated parmesan  
 1 anchovy (optional)  
 1 egg  
 Splash white vinegar

### DRESSING

1 egg yolk  
 1 anchovy fillet (optional)  
 1 clove of garlic  
 1 tablespoon lemon juice (cut and squeeze from a lemon)  
 ½ teaspoon Dijon mustard  
 ½ cup olive oil

### Mise en place

- Wash and tear lettuce
- Remove crusts from bread and make 8mm croutons
- Crush garlic
- Boil egg (safely store)
- Remove rind and chop bacon (safely store)
- Clarify butter
- Crush garlic
- Chop anchovy
- Juice lemon

### **Clarify Butter**

1. Melt the butter in a small saucepan over low heat
2. When the butter has completely melted, skim (remove) scum off the surface.
3. Pour butter oil into a clean bowl leaving the sediment (milk solids) behind.
4. Remember do not allow butter to boil rapidly.

### **Prepare croutons**

1. Transfer clarified butter to a small saucepan
2. Heat clarified butter
3. Toss the croutons in clarified butter
4. When croutons are golden, drain them on absorbent paper

### **Prepare Dressing**

1. Separate egg. Store egg white appropriately for further use (date, code and refrigerate).
2. Put the crushed garlic and anchovy into a small bowl/food processor, add the egg, lemon juice, Dijon mustard, and whisk/process until smooth.
3. While beating gradually add in the oil, drop by drop at first, then in a thin stream, until the dressing is thick and creamy. Leave aside.

### **Prepare Salad**

1. Remove rind from the bacon and chop the bacon; date, code and refrigerate.
2. Boil water, reduce to simmer; lower egg into water and boil for 8 – 10 mins. Refresh cold.
3. Fry the bacon in a dry frypan on a low heat and then drain on paper towels.
4. Grill the chicken till cooked.
5. Tear the lettuce leaves into pieces and toss in a medium mixing bowl with croutons, bacon and half the parmesan cheese.
6. Pour dressing over the salad ingredients and toss well.
7. Transfer salad to a serving plate, sprinkle with parmesan cheese and serve.



## Deconstructed Salad Bowl (Modern Salad)

**Serves 6**

*Beef brisket in an inexpensive cut of meat that becomes meltingly tender and flavoursome with long, slow cooking. You can order it from your butcher or find in the supermarket.*

### Ingredients

- 1.2kg piece beef brisket
- 2L (8 cups) beef stock
- 1 lemongrass stalks (inner core only)
- 2 kaffir lime leaves
- 150g vermicelli noodles, cooked according to packet instructions
- 1 cup coriander
- 1 cup mint leaves
- 2 spring onions, thinly sliced on the angle
- 1 cucumber
- 1 carrot
- 50 g bean sprouts

### Dressing Ingredients

- 2 lemongrass stalks (inner core only)
- 1 Kaffir lime leaf
- 1/2 cup (125ml) rice vinegar
- 2 tablespoons fish sauce
- 1/4 cup (55g) caster sugar
- 2 long red chillies
- 2 garlic cloves

### Mis en place

- remove outer stem of lemongrass stalks
- deseed and thinly slice chillies
- crush garlic using salt
- pick, wash and dry coriander and mint
- wash and peel carrot, remove the top, julienne
- measure all commodities
  - remove the ends of the cucumber and slice into ribbons

1. Place brisket, stock, 1 lemongrass stalk, 1 kaffir lime leaf and 1 teaspoon salt in a large saucepan. Cover and simmer over medium-low heat, topping up with water if needed, for 3 hours or until the meat is tender. Cool slightly in the stock.
2. Shred the brisket, reserving the braising stock, and toss with half the dressing. (See below)
3. Finely grate the remaining 2 lemongrass stalks and shred kaffir lime leaves, then place in a pan along with rice vinegar, chilli, fish sauce, garlic and sugar. Bring to a simmer over medium heat, stirring to dissolve the sugar, remove from heat.
4. Cover, date and return to the refrigerator for storage
5. Present the salad in the bowl by arranging all ingredients beside each other, starting with the noodles to one side, place the shredded beef to the side of the noodles. Arrange carrot and cucumber alongside, sprouts, mint and coriander leaves. Drizzle the cooled dressing over the beef and noodles in the bowl and sprinkle with sliced shallots as a garnish.



## Nicoise Salad (cold Salad)

(serves 2)

<b>Ingredients</b>	<ul style="list-style-type: none"> <li>• 6 (300g) small chat potatoes</li> <li>• 200g baby green beans</li> <li>• 200g can tuna in oil or (fresh tuna optional- pan-fry or grill)</li> <li>• 100g grape tomatoes,</li> <li>• 1/3 cup black olives</li> <li>• 1 baby cos lettuce heart, leaves separated, washed</li> <li>• 2 eggs</li> <li>• 3 anchovy fillets in oil</li> <li>• 1 quantity nicoise dressing</li> </ul> <p><b>NICOISE DRESSING</b></p> <ul style="list-style-type: none"> <li>• 1/3 cup olive oil</li> <li>• 1/3 cup red wine vinegar</li> <li>• 1 tablespoon dijon mustard</li> </ul>	<p><b><u>Mis en place</u></b></p> <ul style="list-style-type: none"> <li>• halve potatoes</li> <li>• trim beans</li> <li>• drain and flake tuna</li> <li>• halve tomatoes</li> <li>• drain olives</li> <li>• drain and halve anchovies lengthways (optional)</li> <li>• hard boil eggs for 8 minutes, peel and quarter</li> </ul>
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### Dressing

1. Whisk oil, vinegar and mustard in a bowl. Season with salt and pepper.
2. Cover, date and return to the refrigerator for storage

### Salad

1. Boil potatoes in a large saucepan of boiling water for 10 mins until tender, transfer to a large bowl. Retain water.
2. Add the beans to the remaining boiling water and blanch for 1-2 minutes until bright green and just tender. Drain. Slice in half on an angle when cool.
3. Refresh the beans in ice cold water then add beans to the potato
4. Add tuna, tomatoes, olives, lettuce, egg and anchovy to the potato mixture
5. Add red wine dressing and toss to combine
6. Season with salt and pepper and serve



## Bean and Roast Vegetable Salad (Warm Salad)

serves 6 (vegetarian)

### Ingredients

- 1 medium red capsicum
- 1 medium yellow capsicum
- 2 medium zucchinis
- 100g button mushrooms
- 1 medium red onion
- 2 garlic cloves
- 250g cherry tomatoes
- 200g green beans, trimmed
- 2 tablespoons pine nuts  
(option: Chango noodles)
- 1 - 2 tsp mixed Italian dried herbs

### DRESSING

- 1 tablespoon olive oil
- 2 tablespoons balsamic vinegar

### Mis en place

- thickly slice capsicums
- Cut zucchini diagonally into 1 cm thick slices
- cut mushrooms in half
- cut red onion into wedges
- crush garlic
- trim beans

### Vegetables

1. Preheat oven to 200°C/180°C. Place capsicum, zucchini, mushrooms, onion and Italian herbs in a large baking dish. Combine oil, vinegar and garlic in a bowl. Drizzle over vegetables. Toss to coat.
2. Roast for 20 minutes. Add tomatoes. Roast for 15 minutes or until vegetables are tender and tomatoes are starting to collapse.

### Steamed beans

Meanwhile, bring a large saucepan of water to the boil over high heat and place a bamboo steaming basket on top with beans inside. Steam beans for 3 minutes or until bright green and just tender. Pat dry with paper towel to remove any moisture.

Alternatively, use an atmospheric steamer for the beans.

### Dressing

Combine ingredients in jar with lid and shake vigorously

### Assemble

Add beans to the roast vegetable mixture. Toss to combine. Sprinkle with pine nuts or Chango noodles. Serve.



## Fruit Salad (serves 4)

**Note to teachers: You may substitute any of the fruits in the recipe based on seasonal availability, cost and waste.**

### Ingredients

- 300g pineapple
- 400g rockmelon
- 400g seedless watermelon
- 125g (half a punnet) strawberries
- 100g seedless green grapes
- 100g seedless red grapes

### DRESSING

- 2 passionfruit
- 2 teaspoons lime juice
- 200ml natural yoghurt
- 1 teaspoon cinnamon
- 1 tablespoon dried, shaved coconut (optional)

### Mis en place

- Remove skin and top from the pineapple
- wash grapes and pick from the stem, cut in half
- peel and cut watermelon into 2cm cubes
- peel and cut rockmelon into 2 cm cubes
- wash, hull and quarter strawberries
- pulp passionfruit
- juice lime

1. Mix together passionfruit pulp, lime juice and the natural yoghurt in a bowl the spoon into a small serving dish.
2. Cover, date and return to the refrigerator for storage
3. Combine fruit in large bowl
4. Portion and serve with yoghurt and coconut





## Spiced cherry tomato and avocado canapé's

**makes 36**

**(vegetarian)**

### Ingredients

- 2 avocados
- 250g cherry tomatoes
- ½ small red onion
- ⅓ C fresh continental parsley
- olive oil spray
- 36 wonton wrappers
- ⅓ C natural yoghurt
- 10-12 drops of Tabasco sauce
- 2 T lemon juice
- salt and pepper

### Mis en place

- preheat oven to 190 °C
- remove stones from avocado
- coarsely chop tomatoes
- brunoise onion
- wash, dry, pick and chop parsley

1. Spray a mini muffin pan with oil. Press a wonton wrapper into each hole. Bake for 8 minutes or until golden brown. Set aside in the muffin pan to cool.
2. Place avocado and yoghurt in a bowl. Stir to combine. Add the Tabasco sauce to taste. In a separate bowl, combine tomato, onion, lemon juice and parsley. Season with salt and pepper.
3. Spoon the avocado mixture evenly among the wonton cups. Arrange on a serving platter and top with the tomato mixture. Garnish with remaining parsley and serve immediately.

## ASSESSOR FEEDBACK TO STUDENTS:

Student Name: \_\_\_\_\_

Assessor's Name: \_\_\_\_\_ Final Assessment Date: \_\_\_\_\_

<b>Cluster D</b>  <b>Student Skills and Knowledge Checklist</b>	<p>Assessor must comment on the students' skills and knowledge for each part of the assessment. Comment could include:</p> <ul style="list-style-type: none"> <li>• What happened during the assessment?</li> <li>• How well was the task performed?</li> <li>• How to improve future performance</li> </ul> <p>If multiple observations are necessary insert the date in the comments column.</p>
<b>Part A: Written Task</b>	<input type="checkbox"/> <b>Satisfactory</b> <input type="checkbox"/> <b>More Evidence Required</b>
Demonstrated knowledge of stock date codes and rotation labels.	
Demonstrates knowledge of food contamination including methods of rejecting contaminated food as defined by the Australia New Zealand Food Standards Code.	
Correct environmental storage conditions provided for food types identified in Maintain the quality of perishable items and food types used in preparation of Appetisers and Salads.	
<b>Part B: Written Task</b>	<input type="checkbox"/> <b>Satisfactory</b> <input type="checkbox"/> <b>More Evidence Required</b>
Demonstrates knowledge of storing appetisers and salads to ensure food safety and optimise shelf life	<input type="checkbox"/>
Demonstrates knowledge of characteristics of different appetisers and salads including indicators of spoilage and how to dispose of correctly when contaminated.	<input type="checkbox"/>
<b>Part C: Observation of Practical Work</b>	<input type="checkbox"/> <b>Satisfactory</b> <input type="checkbox"/> <b>More Evidence Required</b>
Plan and follow recipe to select quality, fresh ingredients, free from spoilage or contamination.	
Selects and prepares ingredients using correct portions and equipment to successfully prepare ALL of the dishes, to industry standards, during preparation of Appetisers and Salads	
Present and store appetisers and salads using appropriate service-ware and adjusting to maximise presentation.	
Store dishes in appropriate environmental conditions and conduct temperature checks to ensure goods are stored safely.	
Demonstrated correct methods of controlling food hazards, during work functions at critical control points identified in HACCP.	

### **Additional Evidence**

List below if additional evidence was required to determine competence: e.g. verbal questioning; third party evidence (e.g. work placement employer report, photographs), school events, videos etc. and upload to QMS	
Unit of Competency	Evidence description
SITXINV002 Maintain the quality of perishable items.	
SITHCCC006 Prepare appetisers and salads	

**Assessors must satisfy** the Standards for Registered Training Organisations' requirements for assessors; and **have worked in industry for at least three years** where they have applied the skills and knowledge of this unit of competency.

**Instruction to teacher**

Indicate (with a tick ✓), which alternate assessment model has been used to determine the assessment outcome for each unit of competency.

Unit of Competency	Model 1- Teacher with Industry Experience Assessment	Model 2- Internal Collaborative Assessment	Model 3 - External Collaborative Assessment (Teacher from RTO/Industry Expert)
SITHCCC006 Prepare appetisers and salads			

**If model 2 or 3 is implemented, the collaborator must sign and complete contact details.**

Model 2 – Collaborative Assessor Industry experience verified on QMS By signing, I agree with the assessment outcome	Model 3 – External Collaborative Assessor Industry experience verified on QMS or Industry Experience Log By signing, I agree with the assessment outcome	Third Party Evidence
Name:  Signature:  Date:	Name:  School/Company:  Signature: Date:	Attached YES/NO

**Assessment Outcome:**

SITXINV002 Maintain the quality of perishable items.	<input type="checkbox"/> Competent	<input type="checkbox"/> Not yet competent
SITHCCC006 Prepare appetisers and salads	<input type="checkbox"/> Competent	<input type="checkbox"/> Not yet competent

**If you have been deemed NOT YET COMPETENT this is the Further Action Required:**

In order for you to be deemed competent for these units, you must:

Unit of Competency	Action required if More Evidence is Required	Date of Reassessment/ Date Competent
SITXINV002 Maintain the quality of perishable items.		
SITHCCC006 Prepare appetisers and salads		

**Teacher's general comment**

.....  
.....

I declare that I have conducted a fair, valid, reliable and flexible assessment with this student and I have provided appropriate feedback

Teacher's Signature.....

Date: .....

## **STUDENT FEEDBACK**

Please provide feedback to your teacher regarding this assessment task

STUDENT EVALUATION	Yes	No	A bit	Unsure
Did the class work and activities help you to complete this competency task?				
Were the instructions in this task clear?				
Did this task help you to gain a better understanding of the unit of competency being studied and assessed?				
Did you find the task challenging? If yes, why?				
Could this task be improved? If yes, how?				

If you do not agree with the assessment outcome, please ask your teacher about the appeals process.

Student's Signature: .....

Date: .....

Teachers: The completed student assessment task and the Evidence and Answer guide must be securely retained on QMS for six months after the completion of the course. Also retain any other evidence that demonstrated how the student was deemed competent e.g. written tasks, photographs, videos.