

COMPETENCY ASSESSMENT TASK - CLUSTER B
Practical Café Skills

Qualification Code	<u>SIT20316</u>	
Qualification Name	Certificate II in Hospitality	
HSC Course Name:	Hospitality – Food and Beverage	
Student Name:		
Assessor's Name:	Nicholas Armstrong / Narelle Sheahan	
<p>Purpose: This Cluster task assesses your understanding of the knowledge requirements and your ability to perform the range of skills required to achieve the following units of competency:</p> <p><u>SITHCCC003</u> Prepare and present sandwiches <u>SITHFAB004</u> Prepare and serve non-alcoholic beverages <u>SITHFAB005</u> Prepare and serve espresso coffee</p>		
<p>Context: This cluster task assesses the performance outcomes, skills and knowledge required to:</p> <ul style="list-style-type: none"> prepare and present a variety of sandwiches in a variety of industry simulated environments. Sandwiches may be classical or modern, hot or cold, of varying cultural and ethnic origins and use a variety of fillings and types of bread serve a range of teas, non-espresso coffees and other non-alcoholic beverages, select ingredients and equipment and use a range of methods to make and present drinks extract and serve espresso coffee beverages using commercial espresso machines and grinders; and advise customers on coffee beverages, select and grind coffee beans, prepare and assess espresso coffee beverages and to use, maintain and clean espresso machines and grinders. <p>The assessment will require you to complete a range of activities and you will find these activities listed on the following page. During the assessment your skills must be observed by your assessor in a simulated environment and your assessor must satisfy the Standards for Registered Training Organisations' requirements for assessors. Your assessor must have worked in the industry for at least three years applying the skills and knowledge they are assessing.</p>		
Conditions		
Date Issued: 20/06/22		Date Due: 15/08/22
<p>Location: Skills must be demonstrated in an operational food and beverage outlet and commercial kitchen setting. This can be:</p> <ul style="list-style-type: none"> an industry workplace a simulated industry environment. 		
<p>Resources: A detailed list of the required resources is available in the <u>Assessment Conditions</u> section of the following <u>Industry Curriculum Information Guides</u> (ICIG):</p> <p><u>SITHCCC003</u> Prepare and present sandwiches <u>SITHFAB005</u> Prepare and serve espresso coffee *Co-Assessment requirement <u>SITHFAB004</u> Prepare and serve non-alcoholic beverages *Co-Assessment requirement</p>		
<p>Reasonable Adjustment Students with special education needs may require adjustments to learning and assessment strategies as well as additional time to demonstrate the required level of competence. Reasonable adjustment should be based upon the individual student's needs and abilities. They may require extended time and additional support, both off the job and in the workplace. Reasonable adjustments to delivery and assessment are appropriate provided they conform to the industry competency standards as expressed in the Training Package.</p>		