

MATRIX Prepare and present sandwiches SITHCCC003

KBT = Knowledge based test

PD = Practical demonstration

RP = Role play

PRO = Project/portfolio

AC = Activities

AS = Assignment

Element	Performance Criteria	Assessment tool	
		KBT	PD
1. Select ingredients	1.1 Confirm sandwich requirements, based on standard recipe and customer requests.	1,6,15,18	✓
	1.2 Identify and select bread types and fillings taking account of quality, freshness and stock rotation requirements.	1,11,12,14,15	✓
	1.3 Check perishable supplies for spoilage or contamination prior to preparation	2, 4, 11,12	✓
2. Make sandwiches	2.1 Use safe food-handling practices to hygienically prepare sandwiches based on requirements	5,9	✓
	2.2 Cut ingredients and completed sandwiches to ensure uniformity of presentation	6,8a,13	✓
	2.3 Combine ingredients appropriately based on flavour combinations, customer preference and standard recipes	1,6,7, 8a,13,14,15	✓
	2.4 Use toasting and heating equipment safely, as required	3b	✓
	2.5 Make sandwiches in a logical and sequential manner while minimising waste	2, 4, 5,13	✓
3. Present and store sandwiches	3.1 Present sandwiches on appropriate service-ware	8a,10	✓
	3.2 Add suitable garnishes, as required	7, 8a	✓
	3.3 Visually evaluate dish and adjust presentation	8a,8b, 10	✓
	3.4 Store sandwiches in appropriate environmental conditions	2,10,17	✓
	3.5 Clean work area, and dispose of or store surplus and re-usable by-products according to workplace procedures, environmental considerations, and cost reduction initiatives	9, 11	✓

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Foundation Skills		Assessment Tool	
		KBT	PD
Reading	<ul style="list-style-type: none"> • read and interpret standard recipes for customer sandwich requests • Locate and read date codes and rotation labels on food products. 	18	✓
Oral communication	<ul style="list-style-type: none"> • listen to customer requests, asking questions where necessary to clarify • provide simple face to face explanations to customers about sandwich range 		✓
Numeracy	<ul style="list-style-type: none"> • count portions • Use features of heating equipment 	18	✓
Problem-solving	<ul style="list-style-type: none"> • evaluate quality of sandwich ingredients and finishes items and make adjustments to ensure a quality product • Adjust appearance of food products according to identified deficiencies 		✓
Self-management	<ul style="list-style-type: none"> • Manage own speed, timing and productivity 		✓

Range of Conditions		Assessment Tool	
		KBT	PD
Adjusting presentation must involve consideration of:	<ul style="list-style-type: none"> • Accompaniments and garnishes that maximise visual appeal: <ul style="list-style-type: none"> • Balance • Colour • Contrast • Plating food for practicality of: <ul style="list-style-type: none"> • Customer consumption • Service • Wiping drips and spills 	7,8b,10,13	✓
Environmental conditions must ensure appropriate	<ul style="list-style-type: none"> • Atmosphere • Humidity • Light • Packaging • Temperature • Use of containers • Ventilation 	2,10,17	✓

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Knowledge Evidence	Assessment Tool	
	KBT	PD
• culinary terms and trade names for the different types of sandwiches and breads specified in the performance evidence	1,15	✓
• contents of stock date codes and rotation labels and their implication for food quality standards	11, 12	
• characteristics of different sandwiches specified in the performance evidence: <ul style="list-style-type: none"> • appearance and presentation • bread variations • classical and contemporary variations • combinations of ingredients • freshness and other quality indicators • service style • trends 	2,4,6,7,8a, 10, 13,14,17	
• meaning and role of mise en place in the process of preparing sandwiches	4	
• methods used in sandwich preparation: <ul style="list-style-type: none"> • cutting • garnishing • layering • moulding • portioning • spreading 	16	✓
• appropriate environmental conditions and methods for storing sandwiches to: <ul style="list-style-type: none"> • ensure food safety • optimise shelf life 	2,17	✓
• safe operational practices using essential functions and features of equipment used to produce sandwiches.	3b	✓

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Performance Evidence	Assessment Tool	
	KBT	PD
<ul style="list-style-type: none"> follow safe food handling practices when preparing at least one of the following hot or cold sandwiches within commercial time constraints: <ul style="list-style-type: none"> club filled rolls focaccia open pullman wraps 		✓
<ul style="list-style-type: none"> Use a variety of fillings and ingredients to prepare above sandwiches using each of the following breads at least once: <ul style="list-style-type: none"> white, wholemeal and grain wraps sourdough flatbreads 		✓
<ul style="list-style-type: none"> present sandwiches in line with organisational presentation requirements 		✓
<ul style="list-style-type: none"> store sandwiches and ingredients to optimise shelf life in line with environmental conditions and food safety practices 		✓

Assessment conditions	Assessment Tool	
	KBT	PD
Skills must be demonstrated in an operational commercial kitchen. This can be:		
<ul style="list-style-type: none"> an industry workplace 		✓
<ul style="list-style-type: none"> a simulated industry environment, such as a training kitchen servicing customers 		✓
Assessment must ensure access to:		
<ul style="list-style-type: none"> fixtures, large and small equipment, utensils, cleaning materials and equipment and organisational specifications listed in the Venue equipment checklist 		✓
<ul style="list-style-type: none"> variety of commercial ingredients for preparing sandwiches 		✓
<ul style="list-style-type: none"> industry realistic ratios of kitchen staff to customers; these can be: <ul style="list-style-type: none"> staff and customers in an industry workplace during the assessment process: or individuals who participate in role plays or simulated activities, set up for the purpose of assessment, in a simulated industry environment operated within a training organisation 		✓