

## Practical Assessment

**Due Date:** Wednesday 17th June 2026

### Unit of competencies:

SITHCCC023 Use food preparation equipment

SITHCCC024 Prepare and present simple dishes

SITHCCC027 Prepare dishes using basic methods of cookery

SITHCCC034 Work effectively in a commercial kitchen

**Task Distributed:** 01.06.2026

**Task Type:** Practical Observation

### Task Description

- Breakfast menu:
  - Fruit Salad
  - Avocado on Toast with a Poached Egg
- Lunch menu:
  - Chicken Caesar Salad
  - Pizza
  - Chicken Wings

During this assessed service period, you must:

- Prepare and Cook
- Follow the recipes exactly as provided
- Complete all preparation tasks yourself, including:
  - Fruit preparation
  - Knife skills
  - Portioning
  - Setting up your workstation
- Correctly prepare:
  - Toast
  - Poached eggs using the required method
  - Plate and present dishes to the required standard

### Safe Work Practices

- Use knives and small equipment safely at all times
- Follow WHS, food safety and hygiene procedures
- Maintain clean-as-you-go practices throughout service
- Keep your workstation organised and tidy

### Working in the Kitchen

- Follow instructions and directions from your assessor
- Work cooperatively with others in the kitchen
- Ask questions if you are unsure, but complete all cooking tasks yourself

## Details of Submission

The successful completion of this task requires the student to complete the practical tasks allocated to them on the day of the assessment. Students must be dressed in their full chef's uniform throughout the day whilst cooking.

## Teacher Feedback and Student Self-Reflection

The student will be deemed competent or not yet competent on the day of the practical assessment.

## How does this link to my learning?

- This assessment task will build on practical concepts discussed in class and allow students to consolidate their learning in a creative and meaningful way.
- Students will have the opportunity to develop their independent practical skills and their ability of plating dishes to industry standards.

## Assessment Procedures

All students should be fully aware of the School Assessment Procedures for their year group. These were provided at the beginning of the school year and are available off the school website under the Learning Tab for each year group.