Assessment Requirements for SITHASC001 Prepare dishes using basic methods of Asian cookery

# Modification History

Not applicable.

# Performance Evidence

Evidence of the ability to complete tasks outlined in elements and performance criteria of this unit in the context of the job role, and:

* follow standard recipes to prepare dishes that demonstrate use of each of the following ingredients:
* dairy products
* dry goods
* eggs
* fruit
* general food items
* meat that is culturally appropriate
* poultry
* rice and farinaceous items
* seafood
* vegetables
* use at least eight of the following cookery methods and complete mise en place activities when preparing above dishes:
* baking
* barbecuing
* boiling
* braising
* deep-frying
* grilling
* oil and water blanching
* roasting
* shallow frying
* steaming
* stewing
* stir-frying
* prepare above dishes for at least six different customers:
* within commercial time constraints
* reflecting required quantities to be produced
* following procedures for portion control and food safety practices when handling and storing different Asian food types
* responding to special customer requests and dietary requirements.

# Knowledge Evidence

Demonstrated knowledge required to complete the tasks outlined in elements and performance criteria of this unit:

* major food types and their characteristics:
* dairy products
* dry goods
* eggs
* fruit
* general food items:
* batters
* coatings
* condiments and flavourings
* garnishes
* oils
* sauces
* meat that is culturally appropriate
* poultry
* rice and farinaceous items
* seafood
* vegetables
* how the major food types are used in different Asian dishes and the effects of different cookery methods on them
* essential culinary terms in, and key principles and practices of, the cookery methods described in the performance evidence
* contents of stock date codes and rotation labels
* safe operational practices using essential functions and features of equipment used in the above cookery methods.

# Assessment Conditions

Skills must be demonstrated in an operational commercial kitchen. This can be:

* an industry workplace
* a simulated industry environment, such as a training kitchen servicing customers.

Assessment must ensure access to:

* fixtures and large equipment:
* barbecues
* burners, grillers, ovens or salamanders as appropriate for the particular type of cuisine
* charcoal grills
* commercial grade work benches (1.5m/person)
* commercial oven trays (one per two persons)
* commercial refrigeration facilities:
* freezer
* fridge
* deep-fryer
* designated storage areas for dry goods and perishables
* double sink
* gas electric or induction stove tops (two burners per person)
* microwave
* open spit smoke drums
* storage facilities
* small equipment:
* cast iron pan (tava)
* containers for hot and cold food
* cutting boards
* food handler gloves
* food processors
* graters and peelers
* electric rice cookers and steamers
* knives and cleavers
* measures:
* metric calibrated measuring jugs
* measuring spoons
* portion controlled scoops
* mincers
* oven mitts
* pans and pots:
* stainless steel, cast iron and non-stick fry pans
* stock pots
* woks
* roasting drums
* scales
* sets of stainless steel bowls
* service-ware:
* platters, dishes, and bowls
* cutlery and serving utensils
* chopsticks
* sharpening steels and stones
* skewers
* small utensils:
* scoops, skimmers and spiders
* strainers
* scrapers
* tongs
* whisks:
* fine stainless steel wire
* coarse stainless steel wire
* spoons:
* large plain and slotted metal spoons
* ladles in a variety of sizes
* serving spoons
* wooden spoons
* steamers
* stone grinders
* sushi mats
* temperature probes
* thermometers
* turbo and gas woks
* diverse and comprehensive range of perishable food supplies for Asian cookery
* cleaning materials and equipment:
* cleaning cloths
* commercial cleaning and sanitising agents and chemicals for cleaning commercial kitchens, equipment and food storage areas
* dustpans and brooms
* garbage bins and bags
* hand towel dispenser and hand towels
* mops and buckets
* separate hand basin and antiseptic liquid soap dispenser for hand washing
* sponges, brushes and scourers
* tea towels
* organisational specifications:
* equipment manufacturer instructions
* current commercial stock control procedures and documentation for ordering, monitoring and maintaining stock
* mise en place lists, menus, standard recipes and recipes for special dietary requirements
* ordering and docketing paperwork
* food safety plan
* guidelines relating to food disposal, storage and presentation requirements
* safety data sheets (SDS) for cleaning agents and chemicals
* industry-realistic ratios of kitchen staff to customers; these can be:
* 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.

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.

# Links

Companion Volume implementation guides are found in VETNet - <https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=68c40a93-e51d-4e0f-bc06-899dff092694>