



**Australian Government**

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

**Release: 1**

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### 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>