



**Australian Government**

# **SITHASC001 Prepare dishes using basic methods of Asian cookery**

**Release: 1**

# SITHASC001 Prepare dishes using basic methods of Asian cookery

## Modification History

Not applicable.

## Application

This unit describes the performance outcomes, skills and knowledge required to use a range of basic Asian cookery methods to prepare dishes.

The unit applies to hospitality and catering organisations that offer any type of Asian cuisine and to cooks who usually work under the guidance of more senior chefs. The unit may be applied to one or more Asian cuisines.

No occupational licensing, certification or specific legislative requirements apply to this unit at the time of publication.

## Pre-requisite Unit

SITXFSA001 Use hygienic practices for food safety

## Competency Field

Asian Cookery

## Unit Sector

Hospitality

## Elements and Performance Criteria

### ELEMENTS

### PERFORMANCE CRITERIA

Elements describe the essential outcomes

Performance criteria describe the performance needed to demonstrate achievement of the element.

1. Select ingredients.

- 1.1. Confirm food production requirements from food preparation list and standard recipes.
- 1.2. Calculate ingredient amounts according to requirements.
- 1.3. Identify and select ingredients from stores according to recipe, quality, freshness and stock rotation requirements.
- 1.4. Check perishable supplies for spoilage or contamination prior to preparation.

2. Select, prepare and

- 2.1. Select type and size of equipment suitable to requirements.

- |                                     |  |
|-------------------------------------|--|
| use equipment.                      | 2.2.Safely assemble and ensure cleanliness of equipment before use.  |
|                                     | 2.3.Use equipment safely and hygienically according to manufacturer instructions.  |
| 3. Portion and prepare ingredients. | 3.1.Sort and assemble ingredients according to food production sequencing.   |
|                                     | 3.2.Weigh and measure ingredients according to recipe requirements.  |
|                                     | 3.3.Prepare, cut and portion ingredients according to recipe and cooking style.  |
|                                     | 3.4.Minimise waste to maximise profitability of food items prepared.   |
| 4. Cook dishes.                     | 4.1.Select and use cookery methods for Asian dishes following standard recipes.  |
|                                     | 4.2.Complete cooking process in a logical, planned and safe manner.  |
|                                     | 4.3.Identify problems with the cooking process and take corrective action.   |
|                                     | 4.4.Work cooperatively with colleagues to ensure timely preparation of dishes.   |
| 5. Present and store dishes.        | 5.1.Present dishes on appropriate service-ware.  |
|                                     | 5.2.Add garnishes and accompaniments according to standard recipes.  |
|                                     | 5.3.Store dishes in appropriate <i>environmental conditions</i> .  |
|                                     | 5.4.Clean work area and dispose of or store surplus and re-usable by-products according to organisational procedures, environmental considerations and cost-reduction initiatives. |

## Foundation Skills

Foundation skills essential to performance in this unit, but not explicit in the performance criteria are listed here, along with a brief context statement.

### SKILLS

### DESCRIPTION

- |                     |   |
|---------------------|---|
| Reading skills to:  | <ul style="list-style-type: none"><li>• locate information in food preparation lists and standard recipes to determine food preparation requirements</li><li>• interpret manufacturer instructions for equipment</li><li>• locate and read date codes and rotation labels on food products.</li></ul> |
| Writing skills to:  | <ul style="list-style-type: none"><li>• record notes on recipe requirements.</li></ul>  |
| Numeracy skills to: | <ul style="list-style-type: none"><li>• calculate the number of portions</li><li>• determine cooking times and temperatures</li><li>• measure familiar quantities of ingredients using simple measuring instruments.</li></ul>  |

- Teamwork skills to:
- discuss process improvements and food production requirements.
- Planning and organising skills to:
- efficiently sequence the stages of food preparation and production.
- Self-management skills to:
- manage own speed, timing and productivity.

## Range of Conditions

Specifies different work environments and conditions that may affect performance. Essential operating conditions that may be present (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) are included.

Range is restricted to essential operating conditions and any other variables essential to the work environment.

*Environmental conditions* must ensure appropriate:

- atmosphere
- humidity
- light
- packaging
- temperature
- use of containers
- ventilation.

## Unit Mapping Information

SITHASC201 Produce dishes using basic methods of Asian cookery

## Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=68c40a93-e51d-4e0f-bc06-899dff092694>