



Australian Government

**Assessment Requirements for SITHASC004
Prepare Asian sauces, dips and
accompaniments**

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 at least three different sauces, dips and accompaniments from at least one of the following Asian cuisines:
 - Chinese
 - Indian
 - Indonesian
 - Japanese
 - Malay and Nonya
 - Thai
 - Vietnamese
- prepare the above sauces, dips and accompaniments 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 Asian sauces, dips and accompaniments
 - 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:

- culinary terms and trade names for ingredients commonly used in the production of sauces, dips and accompaniments:
 - aromatics
 - herbs and spices
 - fruit
 - pastes
 - sauces
 - vegetables
- contents of stock date codes and rotation labels

- required changes to sauces, dips and accompaniments to reflect cultural and regional considerations and variations
- characteristics of sauces, dips and accompaniments and their ingredients:
 - appearance and presentation
 - combinations of spices
 - nutritional value
 - quality indicators
 - service style
 - strength of flavours
 - taste
 - texture
- common variations that are requested in sauces dips and accompaniments relating to:
 - preferences and requirements:
 - texture
 - consistency
 - size and format of ingredients
 - type and format of garnishes
 - use and combinations of particular ingredients
- preparation methods and considerations for sauces, dips and accompaniments:
 - cooking methods
 - re-heating
- appropriate environmental conditions for storing sauces, dips and accompaniments to:
 - ensure food safety
 - optimise shelf life
- safe operational practices using essential functions and features of equipment used to produce Asian sauces, dips and accompaniments.

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:
 - commercial:
 - blenders and food mills
 - food processors
 - planetary mixers
 - commercial grade work benches (1.5m/person) commercial refrigeration facilities:

- freezer
- fridge
- designated storage area for dry goods and perishables
- double sink
- gas electric or induction stove tops (two burners per person)
- small equipment:
 - containers for hot and cold food
 - cutting boards
 - food handler gloves
 - graters and peelers
 - knives
 - measurers:
 - metric calibrated measuring jugs
 - measuring spoons
 - portion control scoops
 - mincers
 - mortar and pestle
 - pans and pots:
 - stainless steel, cast iron and non-stick fry pans
 - stock pots
 - scales
 - sets of stainless steel bowls
 - small utensils:
 - fruit corers
 - scoops, skimmers and spiders
 - scrapers
 - spatulas
 - strainers
 - 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
- 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>