



Australian Government

Assessment Requirements for SITHASC006 Prepare Asian rice and noodles

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 rice and noodle dishes from each of the following Asian cuisines:
 - Chinese
 - Indonesian
 - Japanese
 - Malay and Nonya
 - Thai
 - Vietnamese
- prepare the 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 Asian style rice and noodles
 - 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 rice and noodle dishes:
 - herbs and spices
 - rice varieties
 - noodle varieties
- contents of stock date codes and rotation labels
- required changes to rice and noodle dishes to reflect cultural and regional considerations and variations
- characteristics of Asian rice and noodle dishes and their ingredients:
 - accompaniments and sauces
 - appearance and presentation

- combinations of spices
- nutritional value
- quality indicators
- service style
- strength of flavours
- taste
- texture
- preparation methods for Asian rice and noodle dishes:
 - marinating
 - soaking
 - washing
- cookery methods for Asian rice and noodle dishes:
 - boiling
 - frying
 - steaming
 - temperatures
 - timing
- common accompaniments for Asian rice and noodles:
 - condiments
 - main dishes
 - salads
 - stocks and sauces
- appropriate environmental conditions for storing rice and noodle dishes to:
 - ensure food safety
 - optimise shelf life
- safe operational practices using essential functions and features of equipment used to produce Asian rice and noodles.

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)
- grillers, burners, ovens or salamanders as appropriate for the type of cuisine
- storage facilities
- small equipment:
 - colanders
 - containers for hot and cold food
 - cutting boards
 - deep and shallow pots and pans
 - electric rice cookers and steamers
 - food handler gloves
 - food processors
 - graters and peelers
 - measures:
 - metric calibrated measuring jugs
 - measuring spoons
 - portion controlled scoops
 - scales
 - service-ware:
 - platters, dishes, and bowls
 - cutlery and serving utensils
 - chopsticks
 - spoons:
 - large plain and slotted metal spoons
 - ladles in a variety of sizes
 - serving spoons
 - wooden spoons
 - temperature probes
 - thermometers
 - tongs and serving utensils
 - traditional steamers
 - 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
 - food safety plan
 - guidelines relating to food disposal, storage and presentation requirements
 - ordering and docketing paperwork
 - 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>