



Australian Government

Assessment Requirements for SITHASC011 Prepare sashimi

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:

- prepare each of the following types of sashimi:
 - kobujime
 - sashimi (moriawase)
 - tataki
 - usu zukuri
- prepare each of the following sashimi accompaniments:
 - fresh condiments:
 - daikon
 - ginger root and sauces
 - wasabi
 - prepared items:
 - momiji oroshi
 - tosa joyu
- demonstrate use of the following methods when preparing sashimi:
 - cutting
 - portioning
 - uniformity
- prepare the above sashimi for at least six different customers:
 - within commercial time constraints
 - reflecting required quantities to be produced
 - following procedures for food safety practices when handling and storing sashimi
 - 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 sashimi ingredients:
 - fish types
 - herbs and spices

- condiments
- thickening and flavouring agents
- seasoning delicacies
- required changes to sashimi to reflect cultural and regional considerations and variations
- contents of stock date codes and rotation labels
- characteristics of sashimi:
 - accompaniments and garnishes
 - appearance and presentation:
 - artistic arrangement
 - uniformity of pieces
 - freshness and other quality indicators:
 - clear eyes
 - correct colour of scales
 - firm texture of flesh
 - moist but not slimy
 - pleasant sea odour
 - red gills
 - nutritional value
 - service style
 - taste
 - texture
- items required for:
 - momiji oroshi
 - sarashi-negi
- preparation methods for sashimi:
 - cutting
 - portioning
 - uniformity
- appropriate environmental conditions for storing sashimi to:
 - ensure food safety
 - optimise shelf life
- safe operational practices using essential functions and features of equipment used to produce and present sashimi.

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
- small equipment:
 - cutting boards
 - food handler gloves
 - graters and peelers
 - knives:
 - carving knives
 - filleting knives
 - utility knives
 - measures:
 - metric calibrated measuring jugs
 - measuring spoons
 - portion controlled scoops
 - mincers
 - scales
 - service-ware:
 - platters, dishes, and bowls
 - cutlery and serving utensils
 - chopsticks
 - sets of stainless steel bowls
 - sharpening steels and stones
 - stone grinders
- 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
- diverse and comprehensive range of perishable food supplies for Asian cookery
- 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>