



Australian Government

Assessment Requirements for SITHASC015

Prepare Chinese roast meat and poultry dishes

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 three Chinese roast meat and poultry dishes demonstrating use of each of the following cookery methods at least once:
 - barbecuing
 - basting
 - roasting
 - smoking
- prepare the above dishes demonstrating the following methods for preparing different cuts and types of meat or poultry as appropriate:
 - boning
 - cutting
 - drying
 - larding
 - marinating
 - mincing
 - rolling
 - skewering
 - tenderising
 - trimming
 - trussing and tying
- 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 Chinese roast meats and poultry
 - 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 different roast meat and poultry dishes
 - different cuts of meat and poultry and styles of cooking
- contents of stock date codes and rotation labels
- characteristics of meat and poultry products and finished dishes:
 - appearance
 - fat content
 - freshness and other quality indicators
 - historical and cultural derivations
 - primary, secondary and portioned cuts
 - nutritional value
 - taste
 - texture
- preparation methods listed in the performance evidence for different cuts and types of meat and poultry
- cookery methods listed in the performance evidence for different cuts and types of meat and poultry
- appropriate environmental conditions for storing meat and poultry products to:
 - ensure food safety
 - optimise shelf life
- knife care and maintenance
- safe operational practices for using essential functions and features of spit roast equipment used when preparing roast meat and poultry dishes.

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
 - charcoal grills
 - commercial:
 - blenders and food mills
 - food processors
 - planetary mixers
 - commercial grade work benches (1.5m/person)
 - commercial ovens with trays (one per two persons)

- commercial refrigeration facilities:
 - freezer
 - fridge
- designated storage area for dry goods and perishables
- double sink
- open spit smoke ovens
- microwaves
- roasting drums
- small equipment:
 - containers for hot and cold food
 - cutting boards
 - food handlers gloves
 - knives and cleavers:
 - butcher and boning knives
 - carving knives
 - filleting knives
 - light and heavyweight cleavers
 - utility knives
 - measures:
 - metric calibrated measuring jugs
 - measuring spoons
 - portion controlled scoops
 - meat:
 - bats
 - cleavers
 - hooks
 - thermometers
 - mincers
 - saws
 - scales
 - sets of stainless steel bowls
 - sharpening steels and stones
 - skewers
- 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>