



**Australian Government**

**Department of Education, Employment and Workplace Relations**

# **SITHASC004A Prepare sauces, dips and accompaniments for Asian cuisines**

**Revision Number: 1**

## **SITHASC004A Prepare sauces, dips and accompaniments for Asian cuisines**

### **Modification History**

Not applicable.

### **Unit Descriptor**

#### **Unit descriptor**

This unit describes the performance outcomes, skills and knowledge required to prepare and present sauces, dips and accompaniments for Asian cuisines.

No licensing, legislative, regulatory or certification requirements apply to this unit at the time of endorsement.

### **Application of the Unit**

#### **Application of the unit**

This unit applies to all enterprises where Asian cuisines are prepared and served. It applies to Indonesian, Indian, Malay, Nonya, Japanese, Thai, Vietnamese and Chinese cuisines. It may be applied to a particular cuisine or across a variety, allowing for different needs and contexts.

The precise application of the unit may vary within particular cuisines and is dependent on specific preparation techniques, ingredients and presentation requirements within enterprises.

### **Licensing/Regulatory Information**

Not applicable.

## Pre-Requisites

### Prerequisite units

This unit must be assessed after the following prerequisite units:

SITHASC001A Use basic Asian methods of cookery

SITHCCC001B Organise and prepare food

SITHCCC002A Present food

SITXOHS002A Follow workplace hygiene procedures.

## Employability Skills Information

### Employability skills

The required outcomes described in this unit of competency contain applicable facets of employability skills. The Employability Skills Summary of the qualification in which this unit is packaged will assist in identifying employability skills requirements.

## Elements and Performance Criteria Pre-Content

Elements describe the essential outcomes of a unit of competency.

Performance criteria describe the required performance needed to demonstrate achievement of the element. Where ***bold italicised*** text is used, further information is detailed in the required skills and knowledge and/or the range statement. Assessment of performance is to be consistent with the evidence guide.

## Elements and Performance Criteria

### ELEMENT

### PERFORMANCE CRITERIA

- |   |   |     |  |
|---|---|-----|--|
| 1 | Produce sauces, dips and accompaniments for Asian cuisines. | 1.1 | Follow standard recipes according to <b><i>regional and enterprise practices</i></b> of particular cuisines.           |
|   |   | 1.2 | Identify, measure or weigh, and use a variety of fresh and dried <b><i>commodities</i></b> to prepare sauces, dips and |

<b>ELEMENT</b>	<b>PERFORMANCE CRITERIA</b>
	accompaniments.
	1.3 Prepare a range of cooked and uncooked sauces, dips and accompaniments to complement menu items, according to appropriate regional and enterprise practices.
	1.4 Prepare a selection of fresh fruit sauces where required.
	1.5 Follow food hygiene and OHS regulations and requirements in all preparation and cooking tasks.
	1.6 Adjust cooked and uncooked sauces according to required taste, consistency and quality.
2 Present sauces, dips and accompaniments for Asian cuisines.	2.1 Match crockery size, colour and shape to the colour of the sauce, dip or accompaniment and enterprise specifications.
	2.2 Present sauces, dips and accompaniments according to portion size, and enterprise and cuisine requirements.
	2.3 Use garnishes according to acceptable style of the region and recipe specifications.
3 Store cooked sauces, dips and accompaniments for Asian cuisines.	3.1 Where required, prepare sauces, dips and accompaniments in advance and store them appropriately under conditions and temperatures that comply with health and safety requirements and that maintain quality and freshness, eating qualities and shelf life.
	3.2 Use packaging appropriate for the preservation of freshness, appearance and taste.

## Required Skills and Knowledge

### REQUIRED SKILLS AND KNOWLEDGE

This section describes the essential skills and knowledge and their level, required for this unit.

The following skills must be assessed as part of this unit:

- selecting, using and maintaining specialised equipment, tableware and serveware for preparing, cooking, serving and presenting food
- food preparation for particular cuisines, including following recipe requirements
- precision cutting techniques and implements for the particular style of Asian cuisine
- identifying, selecting, storing and using typical commodities, herbs and spices, condiments, thickening and flavouring agents, and seasonal delicacies relevant to the particular Asian cuisine and cookery methods
- evaluating quality of ingredients, dishes and food items, including blending and balancing flavours and aromatics, correct flavour structure, texture and consistency, correct acid balance, correct colour and plate presentation
- use of garnishes for presentation, including consideration of colour and eye appeal
- maintaining a tidy workstation
- planning and organising
- working in teams
- safe work practices, particularly in relation to bending and lifting, and using cutting implements, appliances, heated surfaces and other equipment that carries a risk of burns
- problem-solving skills to adjust flavourings where sauces, dips and accompaniments are not balanced as required by a particular cuisine
- literacy skills to read requirements of orders and recipes
- numeracy skills to calculate quantities and portions against menus and orders, and to ascertain amounts of flavouring required to achieve required strength and flavour characteristics.

The following knowledge must be assessed as part of this unit:

- cuisine characteristics, and cultural and religious practices related to food preparation, presentation and consumption, typical menu items, order of service, typical accompaniments and garnishes
- kitchen and service culture, including kitchen organisation
- culinary terms related to particular Asian cuisines, including regional variations
- effects of cooking techniques on nutrition, taste, texture and appearance, and chemical reaction in food, e.g. curries, chutneys and pickles
- typical food allergies and consequences
- principles and practices of personal and professional hygiene related to working in a kitchen, including appropriate uniform and other personal protective equipment
- waste minimisation techniques and environmental considerations in relation to Asian

## REQUIRED SKILLS AND KNOWLEDGE

sauces, dips and accompaniments.

## Evidence Guide

### EVIDENCE GUIDE

The evidence guide provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge, the range statement and the Assessment Guidelines for this Training Package.

#### **Critical aspects for assessment and evidence required to demonstrate competency**

Evidence of the following is essential:

- ability to prepare sauces, dips and accompaniments within realistic time constraints using a range of cookery methods appropriate to the Asian cuisine
- knowledge of cuisine style, including cultural considerations, commodities, culinary terminology and equipment
- preparation of a range of sauces, dips and accompaniments relevant to the particular Asian cuisine
- safe occupational health and food hygiene practices for preparing, cooking, presenting and storing sauces, dips and accompaniments.

#### **Context of and specific resources for assessment**

Assessment must ensure:

- demonstration of skills within a fully equipped, operational commercial kitchen suitable for Asian cooking, including industry-current equipment, as defined in the Assessment Guidelines
- use of authentic and appropriate ingredients
- industry-realistic ratios of kitchen staff to customers
- preparation of dishes for real customers within typical workplace time constraints.

## EVIDENCE GUIDE

### Methods of assessment

A range of assessment methods should be used to assess practical skills and knowledge. The following examples are appropriate for this unit:

- direct observation of practical demonstration of preparing and presenting Asian sauces, dips and accompaniments
- sampling of dishes prepared by the candidate
- written or oral questions to test knowledge of Asian cuisine styles, cultural aspects, use and importance of typical commodities and flavourings, safety issues and food quality indicators
- review of portfolios of evidence and third-party workplace reports of on-the-job performance by the candidate, such as menus and photographs.

Holistic assessment with other units relevant to the industry sector, workplace and job role is recommended.

### Assessing employability skills

Employability skills are integral to effective performance in the workplace and are broadly consistent across industry sectors. How these skills are applied varies between occupations and qualifications due to the different work functions and contexts.

Employability skills embedded in this unit should be assessed holistically with other relevant units that make up the skill set or qualification and in the context of the job role.

## Range Statement

### RANGE STATEMENT

The range statement relates to the unit of competency as a whole. It allows for different work environments and situations that may affect performance. Bold italicised wording in the performance criteria is detailed below.

***Regional and enterprise practices*** may include:

- use and combinations of particular ingredients
- size and format of ingredients
- preferences and requirements related to texture and

**RANGE STATEMENT**

thickness

- type and format of garnishes.

*Commodities* used in sauces and dips may include:

- shrimp paste
- fish sauce
- stocks
- tamarind
- lemon and lime juice
- herbs, spices, aromatics and condiments
- sweetening agents such as sugar, honey and palm sugar
- fresh fruits and vegetables.

**Unit Sector(s)**

**Sector**

Hospitality

**Competency field**

**Competency field**

Asian Cookery