



**Australian Government**

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

# **SITHASC009A Prepare curry paste and powder for Asian cuisines**

**Revision Number: 1**

## **SITHASC009A Prepare curry paste and powder for Asian cuisines**

### **Modification History**

Not applicable.

### **Unit Descriptor**

#### **Unit descriptor**

This unit describes the performance outcomes, skills and knowledge required to prepare curry pastes and powders for national and regional 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 and Thai 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.

The unit applies to cooks who usually work as part of a team and under supervision.

### **Licensing/Regulatory Information**

Not applicable.

## Pre-Requisites

### Prerequisite units

This unit must be assessed after the following prerequisite units:  
SITHCCC001B Organise and prepare 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 Prepare and produce curry pastes and powders. | 1.1 Identify <b><i>commodities</i></b> for <b><i>curry pastes and powders</i></b> , including fresh and dried <b><i>herbs, spices and aromatics</i></b> used in Asian cookery. |
|   | 1.2 Select, measure and weigh fresh, dried and preserved herbs and spices in correct quantities to make curry powders and pastes according to recipe specifications.           |

**ELEMENT****PERFORMANCE CRITERIA**

- |   |                               |  |
|---|-------------------------------|--|
|   | 1.3                           | Prepare, roast and grind herbs and spices for curry pastes or powders, using <i>appropriate equipment</i> and according to recipe requirements and enterprise practice.            |
|   | 1.4                           | Use appropriate <i>secondary ingredients</i> according to menu items and recipe specifications.  |
|   | 1.5                           | Prepare pastes requiring cooking, using correct methods, timing and temperature.   |
|   | 1.6                           | Apply prepared pastes in correct quantities to a variety of meat, seafood and vegetable curries, according to standard recipes.  |
|   | 1.7                           | Use correct cooking procedures in preparing main ingredients, according to enterprise practice.  |
| 2 | Use curry pastes and powders. |  |
|   | 2.1                           | Apply prepared pastes in correct quantities to a variety of meat, poultry, seafood and vegetable curries according to required timeframes and standard recipes.                    |
|   | 2.2                           | Use correct cooking procedures in preparing main ingredients, including chicken, beef, lamb, pork, seafood and vegetables, according to standard recipes and enterprise practice.  |
|   | 2.3                           | Measure and use curry powders according to established methods, menu requirements, cooking times, temperature, cuisine requirements, customer preferences and enterprise practice. |
| 3 | Follow safe work practices.   |  |
|   | 3.1                           | Carry out duties, including use of equipment, according to food hygiene and OHS requirements.  |
|   | 3.2                           | Maintain a clean and tidy workplace, according to health requirements.   |

## 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:

- achieving flavour and aromatic balance
- using fat compounds such as coconut milk, ghee, peanut oil and other oils such as mustard, coconut and sesame
- balancing and contrasting appearances, colours and textures
- preparing food for particular cuisines where curry powders and pastes are used, including following recipe requirements
- 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
- selecting, using and maintaining specialised equipment, tableware and serviceware for preparing, cooking, serving and presenting food
- 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 appropriate cookery methods
- safe handling of spices and 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
- using garnishes for presentation, including consideration of colour and eye appeal
- maintaining a tidy workstation
- planning and organising, and working in teams
- problem-solving skills to adjust quantities of spices, herbs and aromatics as required by a particular cuisine to achieve required flavour balance
- literacy skills to read requirements of orders and recipes
- numeracy skills to calculate quantities of spices, herbs or aromatics required for particular combinations and recipes of curry powders and pastes, and to determine amounts 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
- herbs, spices and aromatics and various combinations and strengths required for menu items and cuisines
- curry powders and pastes and their uses within a cuisine

## REQUIRED SKILLS AND KNOWLEDGE

- structure and parts of the plant (e.g. roots and leaves) used for herbs and spices such as nutmeg, cinnamon, cumin, cardamom and mace
- culinary terms related to particular Asian cuisines, including regional variations
- effects of cooking techniques on nutrition, taste, texture and appearance
- principles and practices of hygiene related to working in a kitchen, including appropriate uniform and other personal protective equipment.
- 

## 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 curry pastes and powders for a specific cuisine or a range of Asian cuisines
- ability to apply curry powders and pastes to a range of menu items and to prepare sauces and accompaniments within realistic time constraints, using a range of cookery methods appropriate to the cuisine
- knowledge of cuisine style, including cultural considerations, commodities, culinary terminology and equipment
- preparation of a range of menu items using curry powders and pastes, including sauces and accompaniments relevant to the particular cuisine, using authentic and appropriate ingredients
- safe handling of spices
- safe occupational health and food hygiene practices for preparing, cooking, presenting and storing curry powders and pastes and menu items prepared in advance.

## EVIDENCE GUIDE

### 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
- industry-realistic ratios of kitchen staff to customers
- preparation of dishes for real customers within typical workplace time constraints.

### 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 curry powders and pastes, together with required sauces and accompaniments
- sampling and tasting of dishes containing curry powders and pastes prepared by the candidate
- written or oral questions to test knowledge of curry powders and pastes, their source herbs and spices, 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.

***Commodities*** may be fresh, dried and preserved and may include:

- vegetables, edible flowers and aromatic leaves
- meat, such as chicken, beef and lamb
- seafood.

***Curry pastes and powders*** and the finished menu items produced may include:

- Indian: masala, including garam, chat, Kashmiri, sambhar and chaana ka, and curry powder and spice combination
- Thai: gaeng
- Indonesian: bumbu and kare
- Malay and Nonya: rempah and gulai.

***Herbs, spices and aromatics*** may include:

- ground spices such as cinnamon, cardamom, fennel and fennel seeds, fenugreek, nutmeg, dill, cloves, turmeric, cumin, mace, ajwain, coriander, black mustard seeds, chillies, asfoetida, cayenne pepper and black pepper
- fresh or dried peels such as orange, lemon and lime
- aromatic leaves such as bayleaf and lemongrass
- seeds, such as poppy and sesame.

***Appropriate equipment*** is traditional or contemporary and may include:

- stone grinders
- mortar and pestle
- other spice blenders.



## RANGE STATEMENT

Appropriate *secondary ingredients* to which curry pastes and powders are added for the creation of menu items may include:

- shrimp cakes (blachan)
- shrimp paste (peti)
- fish cakes
- fat compounds such as coconut milk and ghee, and oils such as coconut, peanut, sesame and mustard
- sauces, such as kecap manis and kecap asin
- vegetables, edible flowers and aromatic leaves
- meat and poultry, including pork, beef, lamb, chicken and duck
- seafood
- vegetarian items, such as tofu and lentils
- nuts, such as cashews and peanuts.

## Unit Sector(s)

**Sector**

Hospitality

## Competency field

**Competency field**

Asian Cookery