



Australian Government

Department of Education, Employment and Workplace Relations

SITHASC012A Select, prepare and serve specialised Asian cuisines

Revision Number: 1

SITHASC012A Select, prepare and serve specialised Asian cuisines

Modification History

Not applicable.

Unit Descriptor

Unit descriptor

This unit describes the performance outcomes, skills and knowledge required to select, prepare and serve specialised Asian cuisines. These cuisines may be national or regional and cover a full range of menu items or specialised areas within a menu.

Specialised cuisines include all items from a menu or specialised area within a national or regional cuisine such as vegetarian cookery; soups; rice and noodles; desserts and sweets; salads; snacks and appetisers; meat, poultry and seafood; stocks and cuisine bases.

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, however may also be applied to other Asian cuisines. It may be applied to a particular cuisine or across a variety, allowing for different needs and contexts.

The unit relates to advanced specialist skills and usually applies to cooks who supervise in an Asian kitchen.

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

ELEMENT	PERFORMANCE CRITERIA
1 Identify the key characteristics of a specialised Asian cuisine.	<p>1.1 Select <i>commodities</i> and other ingredients used in <i>specialised Asian cuisine</i>.</p> <p>1.2 Identify commodities and other ingredients in the original language and English.</p> <p>1.3 Identify and follow key characteristics of the cuisine and associated service, according to enterprise and customer requirements and expectations.</p>
2 Prepare, set up and maintain workstations for specialised cuisines.	<p>2.1 Set up <i>work areas</i>, including all <i>specialised equipment</i>, according to layout, menu requirements and OHS requirements.</p> <p>2.2 Assemble equipment and utensils according to cuisine and enterprise requirements.</p> <p>2.3 Carry out routine care and maintenance tasks according to enterprise practice and other requirements.</p>
3 Prepare ingredients for menu items.	<p>3.1 Prepare ingredients according to recipe specifications.</p> <p>3.2 Select, prepare and portion ingredients to correct recipe specifications and cuisine requirements.</p> <p>3.3 Use any precision cutting techniques according to specifications and recipes.</p> <p>3.4 Prepare, portion and store marinades and velveting mixtures.</p> <p>3.5 Prepare sauces and flavourings according to enterprise practice and cuisine requirements.</p>
4 Cook and produce specialised menu items.	<p>4.1 Use cookery methods required for menu items within a specialised cuisine.</p> <p>4.2 Produce items for a menu in the required sequence and timeframes, using <i>specialised techniques</i> required.</p> <p>4.3 Blend and modify flavours according to the food item and recipe specifications.</p> <p>4.4 Control temperatures during all stages of cooking.</p> <p>4.5 Follow food hygiene and OHS procedures.</p>

ELEMENT	PERFORMANCE CRITERIA
5 Present cooked food.	<p>5.1 Select crockery and other serveware appropriate in size, colour and shape, observing any traditional requirements within cuisine.</p> <p>5.2 Present menu items attractively without drips or spills, for maximum customer appeal.</p>
6 Store and reconstitute cooked menu items.	<p>6.1 Select storage methods and conditions to retain taste, appearance, eating characteristics, shelf life and customer appeal.</p> <p>6.2 Follow storage requirements under food hygiene and safety principles.</p> <p>6.3 Reconstitute and reheat specific, pre-prepared menu items under correct conditions, at the correct temperature and for the required time.</p>
7 Follow safe workplace practices.	<p>7.1 Carry out all tasks in sequence and according to safety instructions and requirements.</p> <p>7.2 Observe food hygiene and OHS requirements associated with all equipment and facilities according to legislative requirements.</p> <p>7.3 Maintain a clean and tidy work area according to health requirements.</p>

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:

- preparing food for particular specialised cuisines, including following recipe requirements
- precision cutting techniques and implements for the particular style of 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 appropriate 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
- selecting, using and maintaining specialised equipment, tableware and serveware for preparing, cooking, serving and presenting food for specialised cuisines
- using garnishes for presentation, including consideration of colour and eye appeal
- 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
- maintaining a tidy workstation
- problem-solving skills to adjust flavour and appearance shortfalls in menu items, as required by a particular cuisine
- planning and organising
- working in teams
- literacy skills to read requirements of orders and recipes
- writing skills to write menus and explanations about specialised Asian cuisines
- numeracy skills to calculate quantities of commodities and ingredients required for particular recipes, and to determine amounts of flavouring required to achieve required strength and flavour characteristics for a given quantity of food items.

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 specialised Asian cuisines, including regional variations
- effects of cooking techniques on nutrition, taste, texture and appearance
- principles and practices of personal and professional 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 a variety of menu items within a specialised Asian cuisine using authentic and appropriate ingredients
- ability to prepare menu items for a specialised Asian cuisine within realistic time constraints using a range of cookery methods appropriate to the Asian cuisine
- knowledge of cultural considerations, commodities, culinary terminology and equipment used in specialised Asian cuisines
- safe occupational health and food hygiene practices for preparing, cooking, presenting and storing specialised Asian cuisine.

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.

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 a variety of menu items within a specialised Asian cuisine
- 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.

RANGE STATEMENT

Commodities may include:

- fresh and dried leafy and root vegetables
- fruits and other edible plant parts such as flowers and leaves
- herbs and spices
- meats
- rice
- noodles
- farinaceous products.

Specialised Asian cuisines, styles and menu items may be national and regional and may include:

- Chinese: Guandong and south China; Sichuan and west China; Beijing and north China; Shanghai and east China; dim sum cookery; roast meats and poultry
- Indian: tandoor cookery, menu items based on curry powders and pastes, breads, and chutneys and pickles
- Thai: curry paste cookery
- Indonesian: satay
- Vietnamese: sauces and dips
- Japanese: sushi and sashimi
- Malay and Nonya: satay.

Work areas for specialised cuisines may include:

- wok stations
- tandoori ovens
- grills and ovens
- cooktops and hotplates
- open fires
- barbecues.

Specialised equipment may include all manual and electrical equipment and utensils used in specialised cuisines, both traditional and contemporary:

- cutting and slicing implements
- cooking utensils
- cookers and deep-fryers
- steamers.

RANGE STATEMENT

Specialised techniques may include:

- preparing commodities for cooking or presentation
- blanching
- boning
- filleting
- barbecuing
- steaming
- marinating
- smoking
- precision cutting.

Unit Sector(s)

Sector Hospitality

Competency field

Competency field Asian Cookery