



Australian Government

Department of Education, Employment and Workplace Relations

SITHASC013B Plan menus for Asian cuisines

Revision Number: 1

SITHASC013B Plan menus for Asian cuisines

Modification History

Not applicable.

Unit Descriptor

Unit descriptor

This unit describes the performance outcomes, skills and knowledge required to plan menus for Asian cuisines. It requires the ability to develop menu concepts and content, cost and developing systems required to support the menu and its production, and to plan, design and arrange the printing of menus.

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 unit addresses advanced 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 unit:
SITHASC001A Use basic Asian methods of cookery.

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 | Plan and develop menus. | 1.1 | Identify key <i>characteristics of menus</i> for Asian cuisines according to enterprise practices. |
| | | 1.2 | Plan and design <i>menus</i> and the sequence of menu items, according to cuisine requirements and conventions, enterprise procedures and customer requirements and preferences. |
| | | 1.3 | Plan menus to provide a balanced variety of freshness, flavours, colours, textures and delicacies according to |

| ELEMENT | PERFORMANCE CRITERIA |
|---|--|
| | cuisine requirements, seasonal factors and enterprise practice. |
| | 1.4 Incorporate results of a sales analysis into menu planning. |
| | 1.5 Plan menus, including the number of courses offered, within the constraints of kitchen equipment, utensils and the staff skill levels within the enterprise. |
| 2 Plan and design printed menus. | 2.1 <i>Plan and design printed menus</i> to suit traditional customs, theme, occasion and decor of the enterprise. |
| | 2.2 Follow required conventions in using names, description of menu items and terminology, and ensure that all are suitable for the market, style of menu, occasion, festivities and cultural practices. |
| | 2.3 Present the sequence or arrangement of service on printed menus. |
| | 2.4 Arrange printing of menus, taking into consideration colour combinations, paper stock and weight, and costings. |
| | 2.5 Check proofs to ensure that spelling, meanings and descriptions are correct and according to instructions. |
| 3 Cost menus for profitability and control expenditure. | 3.1 Calculate ingredients, overhead expenses, labour and production costs accurately. |
| | 3.2 Consider yields, losses and portions when costing dishes. |
| | 3.3 Price menu items according to constraints, appropriate selling prices, seasonal influences and to ensure maximum profitability. |
| | 3.4 Monitor and control food costs through implementing procedures to determine percentages and reduce wastage. |
| | 3.5 Monitor and control labour costs through staff rosters, scheduling, and award conditions and rates. |
| 4 Control menu-based production. | 4.1 Optimise product use and quality through portion control and yield testing. |
| | 4.2 Apply <i>stock control measures</i> . |

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:

- menu planning and development, including conventions and constraints
- preparation of menu information for design and printing
- problem-solving skills to proofread printed menus and identify errors
- literacy skills to research information for menu development within a specific Asian cuisine
- writing skills to write menus and explanations about specialised Asian cuisines
- numeracy skills to cost a menu within budgetary constraints and operate stock control systems.

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, accompaniments and garnishes; and order of service
- culinary terms related to particular Asian cuisines, including regional variations
- costs of supply of ingredients
- yield of raw ingredients and portion sizes in general and for the organisation in particular
- food wastage and control
- stock control
- labour costs for commercial kitchens in general and for the organisation in particular.

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.

EVIDENCE GUIDE

Critical aspects for assessment and evidence required to demonstrate competency

Evidence of the following is essential:

- ability to develop menus within a cuisine
- knowledge of cuisine style, including cultural considerations, commodities, culinary terminology and equipment
- principles of costing menus
- knowledge of yield from raw materials, wastage and stock control
- planning and developing a menu within a particular Asian cuisine, including complementary and sequential menu items
- costing of a specific menu, including working within budgetary constraints
- ability to undertake menu planning and design in consultation with others.

Context of and specific resources for assessment

Assessment must ensure:

- review of menus developed and implemented by the candidate within a real work setting.

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:

- written or oral questions to test knowledge of menu planning and costing, yield from raw materials, wastage and stock control cuisine styles, cultural aspects, and menu design and printing
- review of portfolios of evidence and third-party workplace reports of on-the-job performance by the candidate, such as menus planned and implemented, samples of printed menus and photographs.

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

EVIDENCE GUIDE

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.

Characteristics of menus must include:

- quality commodities
- correct cooking methods
- harmonising of flavours
- nutritional balance
- textures
- colours
- presentation
- seasonal influence
- festivities, festivals, formal banquets and religious events.

Menus may include:

- Chinese
- Indian
- Thai
- Indonesian
- Vietnamese
- Japanese
- Malay and Nonya.

RANGE STATEMENT

Planning and designing printed menus may include:

- consulting others about styles and requirements according to tradition
- developing and producing menus in consultation with professional designers and printers.

Stock control measures must include:

- ordering in economic quantities
- receipt and checking procedures
- storage practices
- inventory control and security
- seasonal variations in temperature.

Unit Sector(s)

Sector Hospitality

Competency field

Competency field Asian Cookery