



Australian Government

Department of Education, Employment and Workplace Relations

SITHASC019A Prepare and produce Japanese fruit-based desserts, cakes and sweetmeats

Release: 1

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Modification History

Not applicable.

Unit Descriptor

Unit descriptor

This unit describes the performance outcomes, skills and knowledge required to prepare fruits, cakes and sweetmeats in Japanese cuisine.

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 Japanese cuisine is prepared and served. It applies to cooks who would usually work as part of a team under supervision.

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 Identify commodities required for preparing Japanese sweet courses.	1.1 Identify the role of the sweet course in Japanese cuisine. 1.2 Identify key <i>commodities</i> used in <i>Japanese cakes and sweetmeats</i> , in Japanese and English.
2 Prepare fruits, cakes and sweetmeats.	2.1 Select, measure, weigh and prepare commodities according to recipe specifications. 2.2 Follow standard recipes and procedures according to enterprise requirements. 2.3 Form cakes and sweetmeats into shapes and sizes according to cuisine standards and conventions. 2.4 Follow appropriate storage conditions and reheating procedures, as required by food hygiene regulations and enterprise practice. 2.5 Cook and reheat steamed products quickly and completely to meet customer expectations.

ELEMENT

PERFORMANCE CRITERIA

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| 3 | Present fruits, cakes and sweetmeats. | 3.1 | Select tableware according to the colour, shape and size required by the occasion, food item and enterprise practice. |
| | | 3.2 | Follow food hygiene requirements and OHS regulations in completing all tasks. |
| | | 3.3 | Present cakes attractively according to cuisine requirements, tradition and enterprise standards. |

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:

- precision cutting techniques and implements
- evaluating quality of ingredients, dishes and food items, including blending and balancing of flavours, 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 and serving sweet items
- identifying, selecting, storing and using typical commodities, thickening and flavouring agents and seasonal delicacies relevant to the sweet course
- appropriate cookery methods for Japanese cakes and sweetmeats
- 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
- planning and organising, and working in teams
- problem-solving skills to adjust flavourings where sweet course items and accompaniments are not balanced as required
- literacy skills to read recipes and orders
- numeracy skills to calculate quantities of commodities and ingredients required for particular recipes.

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

- role of the sweet course in Japanese cuisine
- kitchen and service culture, including kitchen organisation
- characteristics, cultural and religious practices related to sweet course preparation, presentation and consumption
- typical sweet items, order of service, accompaniments and garnishes
- culinary terms, including regional variations
- 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

EVIDENCE GUIDE

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 Japanese desserts and accompaniments using a range of cookery and preparation methods
- knowledge of Japanese dessert style, including cultural considerations, commodities, culinary terminology and equipment
- preparation of a range of Japanese desserts and accompaniments using authentic and appropriate ingredients
- ability to undertake duties according to organisational hygiene, health and safety practices
- ability to prepare desserts within the timeframe required by a commercial kitchen.

Context of and specific resources for assessment

Assessment must ensure:

- preparation of a variety of Japanese sweet items using authentic and appropriate ingredients
- 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 preparing and presenting sweets and desserts, including 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.

RANGE STATEMENT

Commodities may include:

- fruit
- flour
- rice
- agar
- fat compounds
- sugars and other sweetening agents, such as fruit juice
- sweet beans.

A variety of typical *Japanese cakes and sweetmeats* and fruit-based dishes must be produced and includes:

- soft cakes, such as manju and daijuku
- pastes
- bean jelly, such as yokan
- sweet bean soup, such as zenzai and oshiruko.

Unit Sector(s)

Sector Hospitality

Competency field

Competency field Asian Cookery