



Australian Government

Department of Education, Employment and Workplace Relations

SITHASC020A Prepare and produce Chinese dim sum

Revision Number: 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 and produce dim sum for Chinese cuisines.

Dim sum are small dumplings and wrapped foods which are boiled, baked, deep-fried or steamed. They include buns, pastries, pancakes and spring rolls served in small amounts but in great variety. They may be savoury or sweet and served as snacks, yum cha or as appetisers. They may contain meat, poultry, seafood, vegetables and fruit.

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 Chinese 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 | Select and prepare key commodities. | 1.1 | Identify and select a range of fresh, dried and preserved <i>commodities</i> suitable for <i>dim sum</i> . |
| | | 1.2 | Prepare coconut milk, setting agents and fresh fruits to correct consistency, according to recipe specification. |

ELEMENT	PERFORMANCE CRITERIA
2 Prepare sweet and savoury dim sum.	1.3 Select, measure and weigh different types of flour, and identify properties of yeast, according to recipe specification. 2.1 Prepare fillings, glazing and coating agents to correct consistency, according to recipe specification. 2.2 Cook dim sum according to enterprise procedures and hygiene regulations and requirements. 2.3 Portion dim sum precisely, according to specifications. 2.4 Follow food hygiene and OHS regulations and requirements and apply to all tasks, particularly in the preparation and storage of fillings.
3 Produce sweet and savoury dim sum and desserts.	3.1 Follow standard recipes for dim sum items accurately, and according to enterprise practices and recipe specifications. 3.2 Handle <i>specialised equipment</i> according to safety requirements. 3.3 Prepare, fill and cook dim sum according to product specifications. 3.4 Follow correct steps to size and shape buns and dumplings. 3.5 Use correct <i>cooking methods</i> to maintain quality and precise portion control.
4 Present sweet and savoury dim sum.	4.1 Check dim sum quality prior to plating and according to enterprise specifications. 4.2 Match crockery size, colour and shape to dim sum items. 4.3 Present dim sum items attractively and according to enterprise requirements. 4.4 Follow requirements for portion sizes and <i>accompaniments</i> and serve according to style requirements of the region and specifications. 4.5 Assess sauces for quality and shelf life.

ELEMENT

5 Store sweet and savoury dim sum.

PERFORMANCE CRITERIA

- 5.1 Assess items for shelf life, package appropriately and store products where required in conditions to maintain freshness, eating characteristics and appearance, and shelf life, preventing flavour transfer between sweet and savoury.
- 5.2 Comply with food hygiene and OHS regulations and requirements in packaging and storing dim sum.

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 flavours and aromatics, correct flavour structure, texture and consistency, correct acid balance, correct colour and plate presentation
- using garnishes for presentation, including consideration of colour and eye appeal
- selecting, using and maintaining specialised equipment, tableware and serviceware for preparing, cooking and serving dim sum
- identifying, selecting, storing and using typical commodities, herbs and spices, condiments, thickening and flavouring agents, and seasonal delicacies relevant to dim sum
- 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
- techniques for preparing sweet and savoury dough and fillings, syrups and coating agents, batters and pastries
- maintaining a tidy workstation
- problem-solving skills to adjust flavourings where sauces, dips 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:

- 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 dim sum, 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 dim sum, fillings, 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
- application of hygiene and safety principles and procedures
- a range of dim sum, sauces, dips and accompaniments relevant to particular types of dim sum, prepared using authentic and appropriate ingredients
- cooking and presenting dim sum to achieve maximum eating qualities and customer appeal
- safe occupational health and food hygiene practices for preparing, cooking, presenting and storing dim sum.

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, producing and presenting dim sum, sauces, dips and accompaniments
- sampling of dishes prepared by the candidate
- written or oral questions to test knowledge of types of dim sum, preparation and cooking techniques, 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 for dim sum may include:

- wheat flour products
- tapioca flour
- yeast
- fat compounds
- fillings, including sweet mung bean and lotus paste
- fresh fruits such as mango
- coating and setting agents
- oils
- flowers
- fungi
- meat, poultry and seafood.

A wide variety of *dim sum* must be produced and includes:

- prawn dumplings
- vegetarian dumplings
- chive dumplings
- potsticker dumplings
- soup meat buns
- pork buns
- chicken buns
- vegetable buns
- pork wontons
- spring rolls
- stuffed crab claws
- stuffed bean curd
- symbolic dim sums prepared for special occasions, such as:
 - banquets
 - weddings
 - festivals
 - birthdays
 - New Year.

Specialised equipment may include:

- steamers
- pastry and dough rollers
- choppers and knives
- mortar and pestle
- strainers and skimmers.

RANGE STATEMENT

Appropriate *cooking methods* for dim sum may include:

- deep-frying
- braising
- steaming
- roasting
- baking.

Accompaniments may include:

- spring onion oil
- red oil
- garlic oil
- vinegar soy sauce
- garlic pepper sauce
- hot mustard
- sweet and sour sauce
- vinegar and ginger dip.

Unit Sector(s)**Sector**

Hospitality

Competency field**Competency field**

Asian Cookery