



Australian Government

Department of Education, Employment and Workplace Relations

SITHASC023A Prepare and produce Indian breads

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 present Indian breads.

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 Indian 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 unit:
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 bake Indian breads. | 1.1 Select, weigh and prepare required <i>ingredients</i> according to recipe specifications and enterprise practice.
1.2 Follow specified preparation techniques and shape and size <i>bread</i> s according to cuisine requirements and enterprise practice.
1.3 Bake Indian breads using <i>specialised equipment</i> according to instructions. |
| 2 Present and store breads. | 2.1 Select tableware in sizes, shapes and colour to display breads attractively and create maximum customer appeal.
2.2 Match breads with suitable <i>accompaniments</i> consistent with acceptable traditional regional style and recipe specifications.
2.3 Store breads at correct temperatures for the preservation of freshness, appearance and eating characteristics. |

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 kneading, moulding and shaping techniques to achieve the required texture
- frying and baking procedures and techniques for Indian breads
- selecting, using and maintaining specialised equipment, tableware and serviceware for preparing, cooking and serving Indian breads, including using the cast iron pan (tava), wok (karahi) and clay oven (tandoori oven)
- identifying, selecting, storing and using typical commodities, herbs and spices, condiments, thickening and flavouring agents, seasonal delicacies relevant to Indian bread and appropriate preparation methods
- evaluating quality of ingredients and breads
- 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 correct overcooking or dough that has been prepared to the wrong consistency
- literacy skills to read recipes and orders
- numeracy skills to determine cooking temperature and timing for specific bread-making techniques.

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

- traditional names, varieties and terminology applied to Indian breads
- principles of selecting and serving different kinds of breads for menu items
- commodities, including:
 - yeast products
 - flour
 - fat
 - milk products for Indian breads
- 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
- 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 Indian breads using a range of cookery and preparation methods
- knowledge of Indian breads, including cultural considerations, commodities, culinary terminology and equipment
- preparation of a range of Indian breads, using the full range of techniques required and authentic and appropriate ingredients
- ability to undertake duties according to organisational hygiene, health and safety practices
- ability to prepare Indian bread within the timeframe required by a commercial kitchen.

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
- preparation of breads 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 breads
- samples and tasting of breads prepared by the candidate
- written or oral questions to test knowledge of bread types, ingredients, 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, for example:

SITHASC001A Use basic Asian methods of cookery.

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 and other *ingredients* used in the preparation of Indian breads may include:

- flour products, including atta, maida flour and lentil flour
- yeast products, such as fresh or dried khamir
- fat compound, such as ghee
- milk products, such as yoghurt and sour cream
- fresh, dried and preserved commodities
- baking powder.

A selection of Indian *bread*s must be prepared including:

- chapatis
- naan
- paratha
- pooris
- dosa.

Specialised equipment may include:

- cast iron pan (tava)
- wok (karahi)
- clay oven (tandoori oven).

Suitable *accompaniments* may include:

- rice
- vegetables
- chutney
- pickles
- sauces
- snacks
- appetisers
- main course dishes
- beverages.

Unit Sector(s)

Sector

Hospitality

Competency field

Competency field Asian Cookery