



Australian Government

Department of Education, Employment and Workplace Relations

SITHASC025A Prepare Indian pickles and chutneys

Revision Number: 1

SITHASC025A Prepare Indian pickles and chutneys

Modification History

Not applicable.

Unit Descriptor

Unit descriptor

This unit describes the performance outcomes, skills and knowledge required to prepare and produce pickles and chutneys served to accompany curries Indian curries.

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 Identify and select key commodities.	1.1 Select a range of fresh, dried and preserved <i>commodities</i> for use in making chutneys and pickles. 1.2 Identify a variety of main and <i>secondary ingredients</i> . 1.3 Identify key names of chutneys and pickles, using correct menu names. 1.4 Identify types of curry powder used. 1.5 Identify combinations of spices used in the production of chutneys.
2 Produce chutneys and pickles.	2.1 Prepare ingredients according to recipe specifications, using precision cutting techniques required by regional cuisines. 2.2 Use quantities of preservatives and colorants according to enterprise practice. 2.3 Select, prepare and use cooking equipment and utensils,

ELEMENT	PERFORMANCE CRITERIA
	according to enterprise and cuisine requirements.
	2.4 Follow required steps to all cooking methods according to recipe specifications.
	2.5 Follow correct timing to prepare pickles for bottling and allow required time for maturing.
	2.6 Follow food hygiene requirements and OHS regulations and apply them to all tasks related to preparation, bottling and storage.
3 Present chutneys and pickles.	3.1 Select platter and crockery sizes, colour and shapes according to enterprise requirements.
	3.2 Present chutneys and pickles attractively to achieve maximum customer appeal.
	3.3 Select appropriate chutneys and pickles to accompany <i>main dishes</i> .
4 Store cooked chutneys and pickles.	4.1 Store chutneys and pickles under correct conditions and temperatures to maintain quality and extend shelf life.
	4.2 Select and use <i>packaging</i> appropriate for the preservation of freshness and taste and to prevent chemical reaction and deterioration.
	4.3 Line jar lids with sheets of greaseproof or waxed paper to prevent metallic lids from coming into contact with chutneys.

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:

- food preparation for Indian pickles and chutney, including following recipe requirements
- precision cutting techniques and implements for preparing pickles and chutneys in regional Indian cuisines
- 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 serviceware for preparation of pickles and chutneys
- identifying, selecting, storing and using typical commodities, herbs and spices, condiments, thickening and flavouring agents, seasonal delicacies relevant to preparing pickles and chutneys and appropriate preparation methods
- safe work practices, particularly in relation to bending, lifting, and using cutting implements, appliances, heated surfaces, hot oil and other equipment and cookery methods which carry a risk of burns
- maintaining a tidy workstation
- problem-solving skills to adjust flavourings where pickles and chutneys 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 preparation, presentation and consumption; typical menu items; order of service; and typical accompaniments and garnishes
- kitchen and service culture, including kitchen organisation
- culinary terms related to Indian pickles and chutneys, including regional variations
- effects of cooking techniques on nutrition, taste, texture and appearance, and chemical reaction in chutneys and pickles
- 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 pickles and chutneys using a range of cookery and preparation methods
- knowledge of pickles and chutneys styles, including cultural considerations, commodities, culinary terminology and equipment
- knowledge of time required for maturing pickles and chutneys
- preparation of a range of pickles and chutneys using authentic and appropriate ingredients
- ability to undertake duties according to organisational hygiene, health and safety practices
- ability to prepare pickles and chutneys within the timeframe required by a commercial kitchen.

Context of and specific resources for assessment

Assessment must ensure:

- preparation, cooking, packing and storing of a range of pickles and chutneys by the candidate 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.

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, cooking, packaging and storing pickles and chutneys
- samples and tasting of items 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, 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 may include:

- herbs and spices, such as cumin, coriander, fenugreek, red pepper and turmeric
- curry powders, such as masala
- flavourings and aromatics, such as garlic and ginger
- preservatives, such as vinegar
- thickening agents.

Secondary ingredients may include:

- fruits
- bulb vegetables, such as onions
- root vegetables
- colorants.

Main dishes may include:

- curries
- pakoris
- tandoori kebabs
- rice
- sauces.

Suitable *packaging* for pickles and chutneys may include:

- lidded or sealable glass jars
- lidded or sealable crockery containers.

Unit Sector(s)

Sector Hospitality

Competency field

Competency field Asian Cookery