



Australian Government

SITHASC202 Produce Asian appetisers and snacks

Release 1

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Modification History

The version details of this endorsed unit of competency set are in the table below. The latest information is at the top.

Version	Comments
1.0	<p>E</p> <p>Replaces and is equivalent to SITHASC002A Produce appetisers and snacks for Asian cuisines.</p> <p>Title simplified. Unit structure made consistent across all cooking units. Re-worked Elements, Performance Criteria, Required Skills and Knowledge to better articulate content. Any 'must' statements in Range moved to Required Knowledge and Critical aspects for assessment.</p>

Unit Descriptor

This unit describes the performance outcomes, skills and knowledge required to prepare and cook Asian appetisers and snacks following standard recipes. It requires the ability to select and prepare ingredients, and to use relevant equipment and cookery methods.

Application of the Unit

This unit applies to hospitality and catering organisations that offer Asian cuisine and to cooks who usually work under the guidance of more senior chefs. The unit may be applied to one or more Asian cuisines.

Licensing/Regulatory Information

No licensing, legislative, regulatory or certification requirements apply to this unit at the time of endorsement.

Pre-Requisites

This unit must be assessed after the following prerequisite unit:	
SITXFSA101	Use hygienic practices for food safety

Employability Skills Information

This unit contains employability skills.

Elements and Performance Criteria Pre-Content

Elements and Performance Criteria

Elements describe the essential outcomes of a unit of competency. Performance criteria describe the performance needed to demonstrate achievement of the element. Where bold italicised text is used, further information is detailed in the required skills and knowledge section and the range statement. Assessment of performance is to be consistent with the evidence guide.

- | | |
|---|--|
| 1. Select ingredients. | 1.1 Confirm <i>food production requirements</i> from food preparation list and standard recipes.
1.2 Calculate ingredient amounts according to requirements.
1.3 Identify and select <i>appetisers and snacks ingredients</i> from stores according to recipe, quality, freshness and stock rotation requirements. |
| 2. Select, prepare and use equipment. | 2.1 Select <i>equipment</i> of correct type and size.
2.2 Safely assemble and ensure cleanliness of equipment before use.
2.3 Use equipment safely and hygienically according to manufacturer instructions. |
| 3. Portion and prepare ingredients. | 3.1 Sort and assemble ingredients according food production sequencing.
3.2 Weigh and measure ingredients and create portions according to recipe.
3.3 Minimise waste and store reusable by-products. |
| 4. Prepare appetisers and snacks. | 4.1 Select and use relevant cookery methods.
4.2 Prepare stocks according to recipe specifications.
4.3 Prepare condiments according to recipe guidelines.
4.4 Follow standard recipes and make <i>food quality adjustments</i> within scope of responsibility. |
| 5. Present and store appetisers and snacks. | 5.1 Present dishes on appropriate serveware.
5.2 Add dips, sauces and garnishes according to standard recipes and regional variations.
5.3 Visually evaluate dish and <i>adjust presentation</i> .
5.4 Store dishes in appropriate <i>environmental conditions</i> . |

Required Skills and Knowledge

This section describes the skills and knowledge required for this unit.

Required skills

- initiative and enterprise skills to minimise wastage
- literacy skills to:
 - read and interpret food preparation lists, standard recipes, date code and stock rotation labels and manufacturer instructions for equipment
 - write notes on recipe requirements and calculations
- numeracy skills to:
 - calculate the number of portions
 - weigh and measure ingredients
 - determine cooking times and temperatures
- planning and organising skills to efficiently sequence the stages of food preparation and production
- problem-solving skills to:
 - evaluate quality of ingredients and finished dishes and make adjustments to ensure a quality product
 - adjust taste, texture and appearance of food products according to identified deficiencies
- self-management skills to manage own speed, timing and productivity
- technology skills to use food preparation and cooking equipment.

Required knowledge

- culinary terms and trade names for ingredients commonly used in the production of different Asian appetisers and snacks
- cultural and regional considerations and variations
- characteristics of Asian appetisers and snacks:
 - appearance and presentation
 - freshness and other quality indicators
 - historical and cultural derivations
 - nutritional value
 - service style
 - taste
 - texture
- contents of stock date codes and rotation labels
- cookery methods for Asian appetisers and snacks
- equipment used to produce Asian appetisers and snacks:
 - essential features and functions
 - safe operational practices
- storage of appetiser and snack products:

- correct environmental conditions to ensure food safety
- appropriate methods to optimise shelf life.

Evidence Guide

The evidence guide provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge, range statement and the Assessment Guidelines for the Training Package.

Overview of assessment

Critical aspects for assessment and evidence required to demonstrate competency in this unit

Evidence of the ability to:

- follow standard recipes to prepare multiple Asian appetisers and snacks using a range of cookery methods
- produce food for multiple customers within commercial time constraints
- integrate knowledge of:
quality indicators for Asian appetisers and snacks
 - cookery methods
 - features, functions and safe use of food preparation equipment
 - food safety practices for handling and storing Asian appetisers and snacks.

Context of and specific resources for assessment

Assessment must ensure use of:

- an operational commercial kitchen with the fixtures, large and small equipment and workplace documentation defined in the
- Assessment Guidelines; this can be a:
 - real industry workplace
 - simulated industry environment such as a training kitchen servicing customers
- industry-realistic ratios of kitchen staff to customers
- food preparation lists and standard recipes
- a variety of commercial ingredients.

Method 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 the individual preparing for and producing Asian appetisers and snacks
- evaluation of the taste and visual appeal of Asian appetisers and snacks prepared by the individual
- projects that allow assessment of the individual's ability to produce a variety of Asian appetisers and snacks
- use of visual and taste recognition exercises so the

individual can identify ingredient and product characteristics

- written or oral questioning to assess knowledge of culinary terms, quality indicators for appetisers and snacks, equipment,
- cookery methods and appropriate environmental storage conditions
- review of portfolios of evidence and third-party workplace reports of on-the-job performance by the individual.

Guidance information for assessment

The assessor should design integrated assessment activities to holistically assess this unit with other units relevant to the industry sector, workplace and job role, for example:

- SITHASC204 Produce Asian sauces, dips and accompaniments
- SITXFSA201 Participate in safe food handling practices.

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, if used in the performance criteria, is detailed below. Essential operating conditions that may be present with training and assessment (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) may also be included.

Food production requirements may include:

- deadlines
- dietary requirements
- portion control
- quantities
- special customer requests.

Appetisers and snacks may include:

- Chinese:
 - carrot and radish rolls
 - century eggs
 - cucumbers with dried prawns
 - fresh spring rolls
 - seafood in beancurd skins
 - sesame squid
 - stuffed pastries
- Indian:
 - bhajis
 - kabab
 - koftas
 - pappadums
 - pakoras
 - samosas
- Indonesian:
 - crackers
 - fried bananas
 - fried bean curd
 - satay
 - stuffed savoury pancakes
- Japanese:
 - pork and vegetable kebabs
 - skewered chicken balls
 - smoked salmon
- Malay and Nonya:
 - curry puffs
 - fried marinated chicken wings

- pickled mackerel
- shrimp rolls
- spring rolls
- Thai:
 - fish cakes
 - fried cashews and chillies
 - prawn balls
 - spring rolls
 - stuffed sago balls
- Vietnamese:
 - grilled beef rice paper rolls
 - meat and prawn rice paper rolls
 - pork and prawn salad
 - shrimp toast
 - spring rolls.

Ingredients may include:

- condiments
- eggs
- farinaceous products
- herbs and spices
- poultry
- meats
- seafood
- rice
- vegetables
- specific ingredients for particular Asian dishes and cuisines.

Equipment may include:

- cutting, chopping and slicing implements
- grills and griddles
- mortar and pestle
- pans
- steamers
- stone grinders
- woks.

Food quality adjustments may relate to:

- taste:
 - bitter
 - salty
 - sour
 - sweet
 - umami
- temperature

- texture:
 - clean
 - creamy
 - crispy
 - crunchy
 - fibrous
 - moist
 - mousse
 - rich
 - slippery
 - smooth
 - velvety.

To *adjust presentation* may involve:

- changing accompaniments and garnishes to maximise eye appeal:
 - balance
 - colour
 - contrast
- changing plated food for practicality of:
 - customer consumption
 - service
- wiping drips or spills.

Environmental conditions relates to appropriate:

- atmosphere
- humidity
- light
- packaging
- temperature
- use of containers
- ventilation.

Unit Sector(s)

Hospitality

Competency Field

Asian Cookery