



Australian Government

Assessment Requirements for SITHASC008

Prepare Asian cooked dishes

Release: 1

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Modification History

Not applicable.

Performance Evidence

Evidence of the ability to complete tasks outlined in elements and performance criteria of this unit in the context of the job role, and:

- follow standard recipes to prepare at least six cooked dishes from at least one of the following types of cuisine:
 - Chinese
 - Indian
 - Indonesian
 - Japanese
 - Malay and Nonya
 - Thai
 - Vietnamese
- prepare at least one dish using each of the following ingredients:
 - meat
 - poultry
 - seafood
 - vegetables
- prepare the above dishes demonstrating at least eight of the preparation techniques and using each of the cookery methods listed in the knowledge evidence at least once
- prepare above dishes for at least six different customers:
 - within commercial time constraints
 - reflecting required quantities to be produced
 - following procedures for portion control and food safety practices when handling and storing Asian cooked dishes
 - responding to special customer requests and dietary requirements.

Knowledge Evidence

Demonstrated knowledge required to complete the tasks outlined in elements and performance criteria of this unit:

- culinary terms and trade names for ingredients commonly used in the production of Asian cooked dishes
- required changes to dishes to reflect cultural and regional considerations and variations

- contents of stock date codes and rotation labels
- characteristics of Asian cooked dishes and their ingredients:
 - appearance and presentation
 - combinations of spices
 - nutritional value
 - quality indicators
 - service style
 - strength of flavours
 - taste
 - texture
- preparation techniques used for Asian cooked dishes:
 - blanching
 - chopping
 - cleaning
 - coating
 - cutting
 - dicing
 - gutting
 - filleting
 - marinating
 - peeling
 - portioning
 - slicing
 - tenderising
 - trimming
- cookery methods used for Asian cooked dishes:
 - drying
 - marinating
 - pickling
 - smoking
 - steaming
 - wok cookery
- appropriate environmental conditions for storing Asian cooked dishes to:
 - ensure food safety
 - optimise shelf life
- safe operational practices using essential functions and features of equipment used to produce Asian cooked dishes.

Assessment Conditions

Skills must be demonstrated in an operational commercial kitchen. This can be:

- an industry workplace
- a simulated industry environment, such as a training kitchen servicing customers.

Assessment must ensure access to:

- fixtures and large equipment:
 - barbecues
 - commercial:
 - blenders and food mills
 - food processors
 - planetary mixers
 - commercial grade work benches (1.5m/person)
 - commercial refrigeration facilities:
 - freezer
 - fridge
 - designated area for dry goods and perishables
 - double sink
 - gas electric or induction stove tops (two burners per person)
 - ovens
- small equipment:
 - cast iron pan (tava)
 - containers for hot and cold food
 - cutting boards
 - electric rice cookers and steamers
 - food handler gloves
 - graters and peelers
 - grills and hot plates
 - knives and cleavers
 - measures:
 - metric calibrated measuring jugs
 - measuring spoons
 - portion controlled scoops
 - mincers
 - oven mitts
 - pans and pots:
 - stainless steel, cast iron and non-stick fry pans
 - stock pots
 - roasting drums

- scales
- service-ware:
 - platters, dishes, and bowls
 - cutlery and serving utensils
 - chopsticks
- sets of stainless steel bowls
- sharpening steels and stones
- skewers
- small utensils:
 - scoops, skimmers and spiders
 - strainers
 - scrapers
 - tongs and serving utensils
 - whisks:
 - fine stainless steel wire
 - coarse stainless steel wire
- spits
- spoons:
 - large plain and slotted metal spoons
 - ladles in a variety of sizes
 - serving spoons
 - wooden spoons
- steamers
- temperature probes
- thermometers
- turbo and gas woks
- diverse and comprehensive range of perishable food supplies for Asian cookery
- cleaning materials and equipment:
 - cleaning cloths
 - commercial cleaning and sanitising agents and chemicals for cleaning commercial kitchens, equipment and food storage areas
 - dustpans and brooms
 - garbage bins and bags
 - hand towel dispenser and hand towels
 - mops and buckets
 - separate hand basin and antiseptic liquid soap dispenser for hand washing
 - sponges, brushes and scourers
 - tea towels
- organisational specifications:
 - equipment manufacturer instructions

- current commercial stock control procedures and documentation for ordering, monitoring and maintaining stock
- mise en place lists, menus, standard recipes and recipes for special dietary requirements
- ordering and docketing paperwork
- food safety plan
- guidelines relating to food disposal, storage and presentation requirements
- safety data sheets (SDS) for cleaning agents and chemicals
- industry-realistic ratios of kitchen staff to customers; these can be:
 - staff and customers in an industry workplace during the assessment process; or
 - individuals who participate in role plays or simulated activities, set up for the purpose of assessment, in a simulated industry environment operated within a training organisation.

Assessors must satisfy the Standards for Registered Training Organisations' requirements for assessors; and:

- have worked in industry for at least three years where they have applied the skills and knowledge of this unit of competency.

Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=68c40a93-e51d-4e0f-bc06-899dff092694>