



**Australian Government**

# **Assessment Requirements for SITHASC012 Prepare sushi**

**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:

- prepare each of the following types of sushi:
  - chirashi
  - maki
  - nagiri
  - oshi
- prepare each of the following sushi accompaniments:
  - aromatics
  - pickled vegetables
  - salad items:
    - herbs
    - pungent mustard sprouts
  - sauces for dipping:
    - nikiri joyu
    - nitsume joyu
- demonstrate use of the following methods when preparing sushi:
  - blending and balancing flavours and aromatics
  - cutting
  - rolling the sushi mat
- prepare above sushi 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 sushi
  - 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 sushi:
  - herbs and spices

- condiments
- thickening and flavouring agents
- season delicacies
- required changes to sushi to reflect cultural and regional considerations and variations
- contents of stock date codes and rotation labels
- characteristics of sushi ingredients and finished dishes:
  - accompaniments and garnishes
  - acid balance
  - appearance and presentation
  - freshness and other quality indicators
  - nutritional value
  - rice types
  - service style
  - taste
  - texture
  - preparation methods for sushi listed in the performance evidence
- appropriate environmental conditions for storing sushi to:
  - ensure food safety
  - optimise shelf life
- safe operational practices using essential functions and features of the equipment used to produce and present sushi.

## 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:
  - commercial:
    - blenders and food mills
    - food processors
    - planetary mixers
  - commercial grade work benches (1.5m/person)
  - commercial refrigeration facilities:
    - freezer
    - fridge
  - designated storage area for dry goods and perishables
  - double sink

- gas electric or induction stove tops (two burners per person)
- grillers, burners, ovens or salamanders as appropriate for the type of cuisine
- small equipment:
  - cutting boards
  - food handler gloves
  - graters and peelers
  - electric rice cookers and steamers
  - knives:
    - carving knives
    - filleting knives
    - utility knives
  - measures:
    - metric calibrated measuring jugs
    - measuring spoons
    - portion controlled scoops
  - salad spinner
  - scales
  - sets of stainless steel bowls
  - service-ware:
    - platters, dishes and bowls
    - cutlery and serving utensils
    - chopsticks
  - strainers
  - sushi mat
  - tongs and serving utensils
  - wooden items:
    - mixing spoon
    - sushi bowl
- 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>