



Australian Government

Assessment Requirements for SITHASC013 Produce Japanese desserts

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 one of each of the following types of Japanese dessert items:
 - bean jelly
 - soft cakes
 - pastes
 - sweet bean soup
- demonstrate use of each of the following methods at least once when preparing above desserts:
 - filling
 - shaping
- prepare above desserts 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 Japanese desserts
 - 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 Japanese cakes and sweetmeats
- required changes to Japanese cakes and sweetmeats to reflect cultural and regional considerations and variations
- contents of stock date codes and rotation labels
- characteristics of ingredients and finished dishes:
 - accompaniments and garnishes
 - appearance and presentation
 - freshness and other quality indicators

- nutritional value
- service style
- role of the sweet course in Japanese cuisine
- taste
- texture
- preparation methods for Japanese cakes and sweetmeats listed in performance evidence
- appropriate environmental conditions for storing Japanese cakes and sweetmeats to:
 - ensure food safety
 - optimise shelf life
- safe operational practices using essential functions and features of equipment used to produce Japanese cakes and sweetmeats.

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:
 - baking sheets and trays
 - beaters
 - bowls
 - cake tins with:
 - fixed base in a range of shapes
 - loose bottom
 - cutting boards

- food handler gloves
- knives:
 - bread knives
 - carving knives
 - large serrated cake knives
 - utility knives
- ladles
- marble bench or slab
- measures:
 - metric calibrated measuring jugs
 - measuring spoons
 - portion controlled scoops
- moulds and forms
- piping bags and attachments
- service-ware:
 - platters, dishes and bowls
 - cutlery and serving utensils
 - chopsticks
- scales
- sets of stainless steel bowls
- silicon mats
- small utensils:
 - flour and drum sieves
 - strainers
 - scrapers
 - spatulas
 - pastry brush
 - fruit corers
 - whisks:
 - fine stainless steel wire
 - coarse stainless steel wire
- spoons:
 - large plain and slotted metal spoons
 - ladles in a variety of sizes
 - serving spoons
 - wooden spoons
- traditional and contemporary steamers
- 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>