



**Australian Government**

# **Assessment Requirements for SITHASC016**

## **Prepare tandoori dishes**

**Release: 1**

# Assessment Requirements for SITHASC016 Prepare tandoori dishes

## 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 six tandoori dishes using each of the following types of ingredients at least once:
  - meat
  - poultry
  - seafood
- prepare appropriate accompaniments for tandoori dishes from the list in the knowledge evidence
- prepare above dishes for at least six different customers:
  - within commercial time constraints and deadlines
  - reflecting required quantities to be produced
  - following procedures for portion control and food safety practices when handling and storing tandoori 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 tandoori items:
  - tandoori powder
  - curry powder
- cultural and regional considerations and variations to be considered when preparing tandoori
- contents of stock date codes and rotation labels
- characteristics of tandoori ingredients and finished dishes:
  - accompaniments and garnishes
  - appearance and presentation
  - freshness and other quality indicators
  - nutritional value
  - service style

- taste
- texture
- required conditions for marinating:
  - chilling
  - covered containers
- common accompaniments to tandoori dishes:
  - rice
  - vegetables
  - pickles
  - chutney
  - sauces
- appropriate environmental conditions for storing tandoori dishes to:
  - ensure food safety
  - optimise shelf life
- safe operational practices using essential functions and features of equipment used to produce tandoori.

## 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:
  - clay oven (tandoori oven)
  - 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)
  - hot plate, grill or griddle
- small equipment:
  - cast iron pan (tava)

- containers for hot and cold food
- cutting boards
- electric rice cookers
- food handlers gloves
- knives and cleavers:
  - butcher and boning knives
  - carving knives
  - filleting knives
  - meat cleaver
  - utility knives
- measures:
  - metric calibrated measuring jugs
  - measuring spoons
  - portion controlled scoops
- oven mitts
- small utensils:
  - flour and drum sieves
  - strainers
  - scrapers
  - spatulas
  - pastry brush
  - fruit corers
- scales
- service-ware:
  - platters, dishes, and bowls
  - cutlery and serving utensils
- sets of stainless steel bowls
- sharpening steels and stones
- skewers
- temperature probes
- thermometers
- wok (karahi)
- 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>