



Australian Government

Assessment Requirements for SITHASC017 Prepare Indian breads

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 Indian breads:
 - chapati
 - dosa
 - naan
 - papadum
 - paratha
 - pooris
 - roti
- demonstrate use of each of the following methods when preparing Indian breads:
 - baking
 - frying
 - kneading
 - moulding
 - shaping
- prepare above breads 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 Indian breads
 - 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 Indian breads:
 - fats
 - flours
 - milk products

- yeast products
- cultural and regional considerations and variations to be considered when preparing Indian breads
- contents of stock date codes and rotation labels
- characteristics of Indian bread ingredients and finished items:
 - accompaniments and garnishes
 - appearance and presentation
 - freshness and other quality indicators
 - matching of bread to different dishes
 - nutritional value
 - service style
 - taste
 - texture
- preparation methods for Indian breads listed in the performance evidence
- appropriate environmental conditions for storing Indian breads to:
 - ensure food safety
 - optimise shelf life
- safe operational practices using essential functions and features of equipment used to produce Indian breads.

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:
 - cool room
 - freezer
 - fridge
 - designated storage area for dry goods and perishables
 - marble bench or slab

- small equipment:
 - cast iron pan (tava)
 - food handler gloves
 - measures:
 - metric calibrated measuring jugs
 - measuring spoons
 - portion controlled scoops
 - oven mitts
 - rolling pin
 - service-ware:
 - platters, dishes, and bowls
 - cutlery and serving utensils
 - scales
 - small utensils:
 - flour and drum sieves
 - strainers
 - scrapers
 - spatulas
 - pastry brush
 - fruit corers
 - spoons:
 - serving spoons
 - wooden spoons
 - 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>