



Australian Government

Assessment Requirements for SITHASC019 Prepare Indian pickles and chutneys

Release: 1

Assessment Requirements for SITHASC019 Prepare Indian pickles and chutneys

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 one pickle from each of the following types of pickles:
 - hot
 - sweet
 - spicy
- prepare one chutney from each of the following types of chutneys:
 - hot
 - sweet
- demonstrate use of each of the following preparation methods when preparing pickles and chutneys:
 - marinating
 - cooking
- 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 Indian pickles and chutneys
 - 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 pickles and chutneys:
 - curry powders
 - herbs and spices
- regional considerations and variations to be considered when preparing pickles and chutneys
- contents of stock date codes and rotation labels
- characteristics of pickle and chutney ingredients and finished dishes:

- appearance and presentation
- combinations of spices
- nutritional value
- quality indicators
- service style
- taste
- texture
- preparation methods listed in the performance evidence for Indian pickles and chutneys
- chemical reactions that occur during various processes in the preparation of Indian pickles and chutneys
- appropriate environmental conditions for storing pickles and chutneys to:
 - ensure food safety
 - optimise shelf life
- safe operational practices using essential functions and features of equipment used to produce Indian pickles and chutneys.

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)
- small equipment:
 - containers for hot and cold food
 - cutting boards
 - food handler gloves
 - graters and peelers

- measures:
 - metric calibrated measuring jugs
 - measuring spoons
 - portion controlled scoops
- pans and pots:
 - stainless steel, cast iron and non-stick fry pans
 - small and large pots
- spoons:
 - large plain and slotted metal spoons
 - ladles in a variety of sizes
 - serving spoons
 - wooden spoons
- service-ware:
 - dishes and bowls
 - cutlery and serving utensils
- thermometers
- utility knife
- 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>