



Australian Government

Assessment Requirements for SITHASC021 Prepare Asian appetisers and snacks

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 six different appetisers or snacks from at least three different Asian cuisines from the following list (across the preparation of the six dishes):
 - Chinese
 - Indian
 - Indonesian
 - Japanese
 - Korean
 - Malay and Nonya
 - Thai
 - Vietnamese
- complete mise en place activities and use at least eight of the cookery processes listed in the knowledge evidence when preparing above six dishes
- prepare, plate and present above dishes:
 - within commercial time constraints
 - following procedures for portion control and food safety practices when handling and storing appetisers or snacks
 - responding to at least one special customer request.

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 producing different Asian appetisers and snacks
- required changes to dips, sauces and garnishes to reflect cultural and regional considerations and variations
- contents of date codes and rotation labels for stock
- characteristics of Asian appetisers and snacks:
 - appearance and presentation
 - freshness and other quality indicators

- service style
- taste
- texture
- cookery processes for Asian appetisers and snacks:
 - baking
 - barbecuing
 - boiling
 - braising
 - deep-frying
 - grilling
 - oil and water blanching
 - roasting
 - shallow frying
 - steaming
 - stewing
 - stir-frying
- historical and cultural origin of different Asian appetisers and snacks
- appropriate environmental conditions for storing appetisers and snacks to:
 - ensure food safety
 - optimise shelf life
- safe operational practices using essential functions and features of equipment used to produce Asian appetisers and snacks.

Assessment Conditions

Skills must be demonstrated in an operational commercial kitchen. This can be:

- an industry workplace; or
- a simulated industry environment, such as an industry-realistic training kitchen servicing customers.

Assessment must ensure access to:

- fixtures and large equipment:
 - commercial:
 - blenders and food mills
 - food processors
 - commercial grade work benches (1.5m/person)
 - commercial refrigeration facilities:
 - freezer
 - fridge
 - burners, grillers, ovens or salamanders as appropriate for the particular type of cuisine
 - designated storage areas for dry goods and perishables

- sink
- gas electric or induction stove tops (two burners per person)
- storage facilities
- small equipment:
 - containers for hot and cold food
 - cutting boards
 - graters and peelers
 - knives and cleavers:
 - Asian carving knife set
 - measures:
 - measuring jugs
 - measuring spoons
 - portion controlled scoops
 - pans and pots:
 - stainless steel, cast iron and non-stick fry pans
 - steamers
 - stock pots
 - woks
 - scales
 - service-ware:
 - platters, dishes and bowls
 - cutlery and serving utensils
 - chopsticks
 - sets of stainless steel bowls
 - sharpening steels and stones
 - skewers
 - small utensils:
 - scoops, skimmers and spiders
 - strainers
 - scrapers
 - tongs
 - whisks
 - spoons and ladles
 - spice grinder
 - temperature probe
 - thermometer
- food safe gloves
- 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 soap 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 and standard recipes
 - food safety plan
 - guidelines relating to food disposal, storage and presentation requirements
 - safety data sheets (SDS) for cleaning agents and chemicals
- safe working environment.

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>